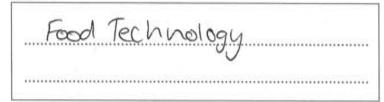
Examination



Section	Part	Question Number
3	a)toc)	28

Date

10/11/2011

Number of booklets used for this question

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Instructions

- Write your Centre Number and Student Number at the top of this page.
- In the boxes provided write the name and date of this examination, and the number(s) of the question(s) attempted in this booklet.
- If you have not attempted the question, you must still hand in the Writing Booklet, with the words 'NOT ATTEMPTED' written clearly on the front cover.
- Write using black or blue pen. (Black pen is recommended.)
- You may ask for an extra Writing Booklet if you need more space.
- Vou may NOT take any Writing Booklets, used or unused, from the examination room.

The possible causes of detertration and sportage of Anit includes enzyme activity which causes finit to continue riphing after picked leading to deteriaronte and sportage The environment access high levels of oxygen and a norme Unitanment causes there to deferia ate and specif Faster than a cooler environment. Infestation of insects and other on imab concernse deteriation and spoilage of book mit if they read a mit, such as citrus bigs feeding on oranges ener causing them to dry ant ad produce black spots. The transportanten of Fruit can lead to bruises ad damaged Anit i Fnot packaged properly therefore causing fruit to be domaged and promote spoilage. b) FSANZ (food standards Anstralia and New Zeelland) sets the labelling legislation vegu venuents. The labelling regultonats of a preserved preserved preserved product Waild include a burcode, a packageda, used by or best before date, a country there the product was produced in must be started, the ingrediets in decreasing and weight must be lister including water and prevervatives. And address of the producer is needed, The numbritional cantent/value must be stated in vegeos to the amont of energy (kis), Curbonydrates, protein, salt and sugar and fat present Office Use Only - Do NOT write anything, or make any marks below this line

Start here.

2011 HSC - Food Technology in the presenced fruit product. If the product styles that it is a certain preserved Full produkt e.g. cannol peaches it must state how much peaches the product mush actually cartains and this amon & mush be over and thenty percent. No false health claims ar missleading in Darmation is able to be provided on the label of the preserved mit product. c). Botteling is a preservation process which contaile used to extend the shelf life of the companies over support Fuit. This would be a chieved by the selection of Fruit matmeets acentain criteria, which is then sprean chancel under high pressure to verner some microbes, the truitwanted then processed (chopped, pearled) and placed in a heat freated eseptic bottle to prevent growth of militates This bottle would then be filled with either water a juice which may alter the pH of the environment makes it in favorable to some micro-organisms. This also in corperates the exclusion of an making the Universent unfavorable to acrobic milioorganisms. The contents would then be preated above loo's whither and quicely chilled to kill most remaining micro-orgenisms ad backing The antests ac then seared and placed in an npetarl which is the heated and na vapidly coopied which wonton acert Additional writing space on back page.

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dougersfor intestation-3-E 2011 HSC - Food Technolog a her metic air tight sent ensuring no air remains in the the Phate preserved that product perfore, no millobesar backning can'd service. Examples would be form finit is monthe the the Anthe and Frit puree. Canning such as can red slited phapple preserves the Built as it creates an infavorable environment for mitrobes. Canning involves the selecting of Fuit basedan specific criteria and the washing of Fuit mater high pressure to venore microbes the fruit is then prepared (sliced, peeled) and placed into alluminimumer the cans, the consore then consore then peated above cove to consure the vernorat of head space is the Alled with fuice or water the up to I cmot to p toensure remained of air and mentation tobe to alter pH levels to Weate intervariable environments firmicrobes. The and consare the heater above toos toensure The death of all microbes and most balding, however Spares may remain. The cars are then press sealed and and may have a my pulled 11d. The cansare the bester to What loo's and then placed in chilled water to create a vacum ensuing that all man as has been remared as the canterts shirpk. Creaking infavorable envivorments for aerobic microbes. Therefore canning and botteling would product vetrefinit product and excha the shelf life as they weat what arable Cartifion Stev millo - and protect the thing Booklet if you need more space. Office Use Only - Do NOT write anything, or make any marks below this line.