

Examination

Food Technology

Section	Part	Question Number
3		28

Date

Thursday 10th of November, '11

Number of booklets
used for this question

1

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.
- **You may NOT take any Writing Booklets, used or unused, from the examination room.**

Start here.

a.) The possible causes of deterioration and spoilage of fruit are incorrect storage (incorrect temperature and is accessible to pests and vermin), packaging may not have been developed properly to provide the best packaging for the product. The packaging may not have the suitable materials to ~~keep~~^{keep} the fruit from spoilage. The fruit may also contain high enzymatic levels which have caused it to ~~deteriorate~~ deteriorate and spoil quickly.

b.) The legislative requirements for the labelling of a preserved fruit are including the country in which it has been bred or produced eg Made in Australia, the company's name, any ~~preserved~~^{preservatives} & additives that have been used to preserve the food must be included, processed fruit must include the dates it was ~~produced~~^{stored} packed and ~~expiry~~ expiration date it was ~~stored~~, it must also include a batch number

c.) Two ~~preservation~~ preservation processes that could be used to extend the shelf-life of the fruit ~~is~~ are dehydration for dried fruits and ~~aseptic~~ canning. Dried fruits ~~that~~ are dried to remove moisture content that ~~will~~^{will allow} ~~keep~~ bacteria to grow. Preservatives

are usually added ~~in~~ during the process of dehydration of fruit as well as canning. Fruits that have been canned are usually filled with hot liquid ~~to~~ and then ~~are~~ sealed. It is then heated at a high temperature and quickly cooled down. This preservation process ensures that ~~no bacteria is in the can~~ all the bacteria is killed inside the canned fruit.

Additional writing space on back page.