

Examination

<i>Food Technology</i>
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Section	Part	Question Number
111		28

Date

<i>10.11.11</i>
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Number of booklets used for this question

<i>1/1</i>

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) Some possible causes of deterioration and spoilage in fruit are:

- Changes in the environment that the fruit is stored in eg. severe heat.
- Pest somehow making their way into the fruits.
- ~~So~~ Extreme weather could result in a whole loss of crops meaning a huge loss in money.

b) There are many ~~legislative requirements~~ legislative requirements for the labelling of a preserved fruit product. It is essential that all labels have a use by date or a best before, a list of ingredients, a nutritional panel and all additives used in the process of preservation. Many legislations are in place so that this happens and consumers get what they paid for. The food act (2003) is in place so that no company can ~~knowingly~~ knowingly sell a product without having all the needed information on it.

c) One preservation process that could be used to extend the shelf life of the fruit would be the control of temperature. The control of temperature is crucial due to bacteria being able to grow once the temperature drops to a certain point. The control of temperature is also crucial due to if it isn't controlled deterioration and spoilage could occur. Temperature of the food needs to be maintained and kept at a certain level to stay at a safe level for customers to consume it and also to maintain a shelf-life that it should have.

A second preservation process would be the exclusion of air in canning. Majority of preserved fruit is canned therefore exclusion of air is crucial but also the addition of chemicals is too. For canned fruit to have the most extended shelf life possible it needs to have the chemicals required. Majority of the time oxygen is replaced with nitrogen to ensure the extended shelf life but to also keep it at a controlled and edible level.

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