

Examination

Food technology

Section	Part	Question Number
3	1	28

Date

10-11-11

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. Possible causes of deterioration and spoilage in fruit include damage due to bugs and pests infecting the fruit. The fruit being exposed to oxygen when the skin is broken or when the fruit has been harvested the fruit could deteriorate due to oxygen exposure and not storing the fruit correctly.

B. Legislative requirements include telling the consumer what fruits are in the can/storage container. What the ingredients are used in the preservation of the fruit and how the fruit was preserved. The label should also have company name, address and contact details on the label. Also allergy information should be on the label.

C. One method could be to preserve the fruit in cans by using equipment to sterilise the can and heat the fruit to kill bacteria, and use additives to increase the shelf life of the food. Another method could be to freeze the fruit to stop the enzymes and slow down the rate of ripening. By freezing the fruit the fruit will stop changing and be consumed when not in season.