

Food Science Written Test Keys

Please circle only ONE correct answer for the following.

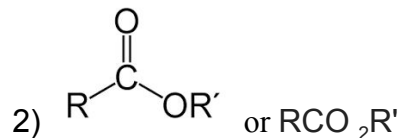
1. A B **C** D E F G H I
2. A B C D **E** F G H I
3. A **B** C D E F G H I
4. A B C D **E** F G H I
5. A B **C** D E F G H I
6. **A** B C D E F G H I
7. A **B** C D E F G H I
8. A B C **D** E F G H I
9. A B C D **E** F G H I
10. A B **C** D E F G H I
11. A B C D E **F** G H I
12. A **B** C D E F G H I
13. **A** B C D E F G H I
14. A B C **D** E F G H I
15. A **B** C D E F G H I
16. A B C **D** E F G H I
17. **A** B C D E F G H I
18. **A** B C D E F G H I
19. A B **C** D E F G H I
20. A B C D **E** F G H I
21. A B C D E **F** G H I
22. A **B** C D E F G H I
23. A **B** C D E F G H I
24. **A** B C D E F G H I
25. A **B** C D E F G H I
26. A **B** C D E F G H I
27. A B C **D** E F G H I

Please circle one or more than one correct answers for the following.

28. A B C D E F G H
29. A B C D E F G H
30. A B C D E F G H
31. A B C D E F G H
32. A B C D E F G H
33. A B C D E F G H
34. A B C D E F G H
35. A B C D E F G H
36. A B C D E F G H
37. A B C D E F G H
38. A B C D E F G H
39. A B C D E F G H
40. A B C D E F G H I J K L M
41. A B C D E F G H

42. enzyme (rennet)

43. 1) ester



3) octyl acetate

44. at least 1 double bond

45. Amino Acid

46. desaturase enzymes

47. Glutamic acid

48. 1) 4.6 2) isoelectric point (IEP)

49. To break apart the membranes so the fat molecules can join

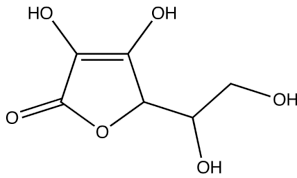
50. $\text{C}_{12}\text{H}_{22}\text{O}_{11}$

51. 1) Diacetyl 2) (R)- δ -Decalactone 3) Butyric acid

52. lactic acid
53. 426 grams (if 82% of protein is casein) or
416 grams (if 80% of protein is casein)
54. 1) a) 27 b) 4 c) 35
2) 80 mg
3) 8%
4) 300 ml

Tie breakers

1. The color is influenced by scattering and absorption of light by milk fat globules and protein micelles



2. or C₆H₁₂O₆ (but less points)