

DS2



questions

1. What is water activity (a_w) and why is it important for food stability?
2. Why are fats and oils essential in our diet, and what role do they play in food texture?
3. Can you name some physical and chemical characteristics that drinking water should meet?
4. How does heat treatment affect the properties of milk and dairy products?
5. What are the main post-capture changes that occur in fish, and how can they be slowed down?
6. Explain the process of meat maturation and its effects on texture and flavor.
7. What are the main functional properties of eggs, and how are they used in cooking?
8. How do fruits and vegetables differ in terms of their nutritional content and culinary uses?
9. What role does ripening play in the development of flavor and texture in fruits?
10. How does lipid oxidation impact the quality of food products, and what methods are used to prevent it?