

DS4



Questions

1. What is the concept of quality in the context of food products, according to AFNOR and ISO definitions?
2. Identify and explain the three components of food quality outlined in the provided text: hygienic, nutritional, and organoleptic.
3. How do technological treatments influence the hygienic quality of food products? Provide examples of potential contaminants and methods to control them during processing.
4. Discuss the impact of technological treatments on the nutritional quality of lipids, proteins, and vitamins, as described in the text.
5. Explain the process of thermo-oxidation and its effects on the quality of lipids in food products. What compounds are formed during thermo-oxidation, and how do they affect taste and odor?