

DS4



Questions

1. What are the main types of treatments in thermal processes based on heat addition and heat removal?
2. How does pasteurization differ from sterilization in terms of temperature and microbial reduction?
3. What are the functions of cold in the agri-food industry, both in terms of maintenance and processing?
4. Can you explain the categories of size adjustment processes in food processing?
5. Describe the various separation techniques used in food processing, including examples of each.
6. What factors influence the effectiveness of mixing processes in food production?
7. How do biological processes, such as fermentation and enzymatic techniques, contribute to food processing?
8. Discuss the importance of separation and concentration techniques in food processing.
9. What are emulsions, and how are they formed? Provide examples of food products that undergo emulsification.
10. How do solid-solid, liquid-solid, and liquid-liquid separations differ in food processing applications?