

科目：食品加工

系所組：食品科學系

Answer the following questions (100%):

1. Metal, glass, plastic and paper are commonly used as raw materials for manufacturing food container, two of which can be used for packing orange juice. What are they? Also compare the characteristics difference. (10%)
2. Define and explain the difference between thermal sterilization and cold sterilization. (10%)
3. Describe the storage behavior of foods in mycosystems (animal system) and phytosystems (plant system) during refrigeration and freezing. (15%)
4. Describe the processing principle and method of the following foods: (15%)
 - (a) sliced orange (with peel) dry flake.
 - (b) refrigerated liquid egg.
5. Describe the difference in processing principle and method between popcorn and poprice. (15%)
6. What is the difference between interesterification and selective hydrogenation during oil processing? Please give an example to explain. (10%)
7. What is deep-fat frying? List five chemical changes which can occur during frying and explain how each can affect oil quality. (15%)
8. Please list five methods which can be used to tenderize meat. Also explain why. (10%)

※ 注意：1.考生須在「彌封答案卷」上作答。

2.本試題紙空白部份可當稿紙使用。

3.考生於作答時可否使用計算機、法典、字典或其他資料或工具，以簡章之規定為準。