

※ 考生請注意：本試題不可使用計算機。 請於答案卷(卡)作答，於本試題紙上作答者，不予計分。

1. What is PI? (5%)
What is the reason that protein has the least water solubility at PI? (5%)
2. How does protein contribute the steam egg texture? (5%)
3. What is the reason that milk can produce foams for making latte? (5%) What is the function of heat for foaming? (5%)
4. What is the definition of lipid? (5%)
5. Oil: _____ = liquid: solid (5%)
6. What kinds of fat will be generated when unsaturated fatty acid was partly hydrogenation? (5%)
7. What are the differences between saturated and unsaturated fatty acids? (5%)
8. What is the definition of omega 3 fatty acid? (5%)
9. What is the meaning of C18:1 fatty acid? (5%)
10. What is the alcohol of phospholipid? (5%)
11. W/O: _____ =butter: milk (5%)
12. What are the two monosaccharides after digesting lactose? (5%)
13. Please describe the meaning and importance of water activity. (5%)
14. What are the differences between starch and glycogen? (5%)
15. How does ethylene affect ripening? Promote or inhibit? (5%)
16. Is Chlorophyll stable at acid environment? (5%)
17. Which lipid chemical reaction will produce peroxide? (5%)
18. What is the effect of pH on anthocyanin? (5%)