Chapter 5

1. Milk is a nourishing food that contains (1)_____, fats, (2)_____, vitamins and minerals.

2. Milk that has been treated to remove nearly all of its fat is described as (3)_____. Milk that has had about half of its fat removed is described as (4)_____. Milk that has been heated to remove much of its water, and preserve it, is described as (5)_____.

3. Milk that has been heated to 720C for 15 seconds to destroy disease-causing microbes is described as (6)_____. Milk that has been heated to a very high temperature (e.g. 1380C) for a few seconds to destroy microbes and bacteria which make milk go sour, is described as (7)_____.

4. The presence of bacteria in milk can be demonstrated by the (8)_____ dye test.

5. Yoghurt is produced from pasteurized milk by the action of useful (9)_____. These convert sugar in milk to an (10)_____ that thickens the milk. Making yoghurt is a way of (11)_____ milk.

6. Cheese is produced from pasteurized milk by the action of (12)_____ and useful bacteria.

7. Rennet makes the protein in milk clot as (13)_____. The remaining liquid is called (14)_____. Rennet can be obtained from (15)_____, certain (16)_____ and genetically (17)_____ yeast cells.

8. Cheese-making bacteria (18)_____ the milk protein and affect the (19)_____ of the cheese.

9. Whey contains protein and sugar. If whey is poured into a river, the bacteria in the water feed on it and use up the water's (20)_____ supply. This leads to a reduction in numbers and types of other (21)_____.

10. Whey can be used to feed (22)_____ or it can be (23)_____ to some other useful product.

acid animals bacteria calves clot curds engineered evaporated flavour fungi organisms oxygen pasteurized preserving proteins rennet resazurin semi-skimmed skimmed sugar UHT upgraded whey

----------Word Bank----------

Chapter 5

1. Milk is a nourishing food that contains proteins, fats, sugar, vitamins and minerals.

2. Milk that has been treated to remove nearly all of its fat is described as skimmed. Milk that has had about half of its fat removed is described as semi-skimmed. Milk that has been heated to remove much of its water, and preserve it, is described as evaporated.

3. Milk that has been heated to 720C for 15 seconds to destroy disease-causing microbes is described as pasteurized. Milk that has been heated to a very high temperature (e.g. 1380C) for a few seconds to destroy microbes and bacteria which make milk go sour, is described as UHT.

4. The presence of bacteria in milk can be demonstrated by the resazurin dye test.

5. Yoghurt is produced from pasteurized milk by the action of useful bacteria. These convert sugar in milk to an acid that thickens the milk. Making yoghurt is a way of preserving milk.

6. Cheese is produced from pasteurized milk by the action of rennet and useful bacteria.

7. Rennet makes the protein in milk clot as curds. The remaining liquid is called whey. Rennet can be obtained from calves, certain fungi and genetically engineered yeast cells.

8. Cheese-making bacteria clot the milk protein and affect the flavour of the cheese.

9. Whey contains protein and sugar. If whey is poured into a river, the bacteria in the water feed on it and use up the water's oxygen supply. This leads to a reduction in numbers and types of other organisms.

10. Whey can be used to feed animals or it can be upgraded to some other useful product.