

Chapter Review 10 (continued)

Use Table 1 to answer the following questions. Write your answer in the space provided.

12. Which milk sample is spoiled? _____

13. Which milk sample has more acid? _____

14. Which milk sample has a higher pH? _____

TABLE 1

Milk Samples	pH
Sample 1	5
Sample 2	6.5

III. Skills/Process Review

Answer the following questions in complete sentences.

15. Compare and contrast Pasteur's method of pasteurization with the Ultra High Temperature process. _____

16. Why is controlling the temperature important while cooking food? _____

17. Since additives may be risky, why do we use them? _____

18. Explain how yeast causes bread to rise. _____

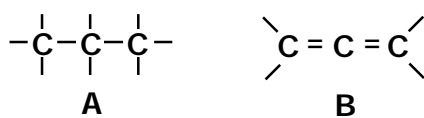


Figure 1

19. Which carbon molecule in Figure 1 is likely to be more stable? Why? _____

IV. Feature Review

20. **Eyewitness Accounts: Serving Up Good Health** If food is still good after its expiration date, why does it have an expiration date? _____

