

Foods except;  
the grain can acquire a fermented smell after long storage;

[SLM308] One of the following is not amongst Reasons for Food Processing;  
low cost of construction compared to that of above-ground storage of similar capacity

[SLM308] Mechanical damage can be minimized through the use of packaging that can  
withstand the following except  
None of the Options

[SLM308] Preservatives are used to improve the colour and keeping qualities of the  
final product for some fruits and vegetables.

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[SLM308] Transportation facilitates the rapid movement of fresh produce within the  
horticultural supply chain

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[SLM308] \_\_\_\_\_ is a type of pasteurization usually applied to vegetables mainly to  
inactivate natural food enzymes.  
Blanching

[SLM308] Agricultural processing may be defined as an activity, which is performed to  
maintain or improve the quality or to change the form or characteristics of the  
agricultural product.

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[SLM308] The following Factors that contribute to overheating include all except:  
None of the Options

[SLM308] \_\_\_\_\_ is the change of transformation of plant, animal or any  
other material used for food to improve its acceptability and ensure availability of such  
material all the year round  
food processing

[SLM308] Overheating causes natural breakdown and decay and increases the rate of  
water loss from the produce

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