

Practice Exam #8 Processed Meats

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Slides 149-172

32.A _____ is defined as any substance with the intended use of which results in it becoming a component or otherwise affecting the characteristics of any food.

- a. Antimicrobial
- b. Food additive
- c. Letter of assurance
- d. Processing aid

2021

Slide 158

39. _____ is defined as "any substance with the intended use of which results or may reasonably be expected to result – directly or indirectly – in its becoming a component or otherwise affecting the characteristics of any food".

- a. Antimicrobial
- b. Food Additive
- c. Letter of assurance
- d. Processing aid

2019

(CEV Meat Science & Food Safety slide #158)

38. Skeletal Meat is defined as the edible muscle tissue of an animal attached to the bone. Which is not considered a skeletal muscle?

- a. Brisket
- b. Shoulder steak
- c. Tripe
- d. Rump roast

2019

(CEV Meat Science & Food Safety slide #157)

37. Finished frankfurters shall not contain more than _____ % fat.

- a. 30
- b. 25
- c. 40
- d. 15

2019

(CEV Meat Science & Food Safety slide #156)

33. Finished frankfurters shall not contain more than _____ % fat.

- a. 30
- b. 25
- c. 40
- d. 15

2021

Slide 156

13. What is another term for Cold Cuts?

- A. Cured meats
- B. Luncheon meats
- C. Meat by-products
- D. Variety meats

2018

(CEV Meat Science & Food Safety slide #154)

Processed Meats

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7 31. The fat content of a frankfurter may not exceed ____ by weight.

- A. 30 Grams
- B. 30 Ounces
- C. 30 Percent
- D. 30 PPM

2017

(CEV Meat Science & Food Safety slide #155)

8 20. Ingredients included in processed meats must be listed on the label in order of ____.

- A. Decreasing weight
- B. Increasing weight
- C. Nutritional value
- D. Protein percentage

2016

(CEV Meat Science & Food Safety slide #153)

9 22. Which of the following is NOT an example of skeletal meat?

- A. Brisket
- B. Heart
- C. Rack
- D. Shoulder

2016

(CEV Meat Science & Food Safety slide #156)

10 2. Cold cuts contain only ____ meat unless stated on the label.

- A. Cured
- B. Fresh
- C. Skeletal
- D. Smoked

2014

(CEV Meat Science & Food Safety slide #154)

11 25. Skeletal meat is defined by the USDA as the edible muscle tissue of an animal attached to the bone.

- A. True
- B. False

2014

(CEV Meat Science & Food Safety slide #156)

12 40. Which was one of the first food additives to change taste and preserve foods?

- a. Salt
- b. Red pepper
- c. Thyme
- d. Coriander

2017

(CEV Meat Science & Food Safety slide #159)

13 36. Variety meats may be included in cold cuts even if they are not listed on the label.

- a. True
- b. False

2019

(CEV Meat Science & Food Safety slide #155)

Processed Meats

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8. How is the order of ingredients listed on a processed meats label?

- a. By weight in decreasing order
- b. Alphabetical
- c. By weight in increasing order
- d. By order of incorporation into brine

2021

slide 154

9. What type of meat is defined by the USDA as the edible muscle tissue of an animal attached to the bone?

- a. Organ meat
- b. Smooth muscle
- c. Skeletal meat
- d. Nervous tissue

2021

slide 157

5. Which of the following is added to processed meat products to prevent the growth of *Clostridium botulinum*?

- A. NaCl
- B. NaCO
- C. NaNO₂
- D. NASSP

2014

(CEV Meat Science & Food Safety slide #159)

16. Which of the following are also known as luncheon meats?

- A. Canned Cuts
- B. Cold Cuts
- C. Core Cuts
- D. Corned Cuts

2014

(CEV Meat Science & Food Safety slide #154)

35. Which of the following is a correct statement regarding the labeling of processed meats?

- a. All ingredients must be listed by level of protein.
- b. All ingredients must be listed in order of decreasing weight
- c. All ingredients do not have to be approved by FSIS
- d. All ingredients must be listed in order of increasing weight

2019

(CEV Meat Science & Food Safety slide #154)

43. Which is not considered a natural flavor additive for processed meats?

- a. Garlic
- b. Celery
- c. Onion
- d. Artificial sweeteners

2019

(CEV Meat Science & Food Safety slide #166)

35. Which of the following is a "flavoring" food additive?

- A. Butylated Hydroxyanisole
- B. Oleoresin
- C. Starter Culture
- D. Vitamin C

2017

(CEV Meat Science & Food Safety slide #164)

44. Which additive is not considered a meat tenderizer?

- a. Papain
- b. Erythorbate
- c. Ficin
- d. Bromelain

2019

(CEV Meat Science & Food Safety slide #169)

31. Ascorbic acid is used as an antioxidant in processed meats. Ascorbic acid is also known as _____?

- a. STPP
- b. Vitamin C
- c. Curing agent
- d. Curing accelerator

2021

Slide 162

36. Sodium chloride is used in the manufacturing of which portion of cured and processed products?

- a. 15%
- b. 40%
- c. 75%
- d. Nearly all

2021

Slide 167

35. When the color of a processed meat is "fixed" it is also referred to as?

- a. Frozen
- b. Cooked
- c. Blanched
- d. Cured

2021

Slides 162, 163, 164

34. BHA and BHT are examples of which class of food additives or ingredients?

- a. Acidifiers
- b. Antioxidants
- c. Curing agents
- d. Peeling modifiers

2021

Slide 161

8. What are compounds that absorb oxygen, reducing or preventing the oxidation of food?

- A. Aerobics
- B. Anaerobics
- C. Antioxidants
- D. Tenderizers

2017

(CEV Meat Science & Food Safety slide #160)

27. What is used to retard mold growth on the outside of dried sausages?

- A. Di-Glycerides
- B. Isolated Soy Proteins
- C. Lecithin
- D. Potassium Sorbate

2018

(CEV Meat Science & Food Safety slide #169)

Processed Meats

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42. Ascorbic acid is used as an antioxidant in processed meats. Ascorbic acid is also known as _____?

- a. STPP
- b. Vitamin C
- c. Vitamin E
- d. Vitamin B9

28

2019

(CEV Meat Science & Food Safety slide #162)

18. Which of the following is best identified as a meat tenderizer?

- A. Bromelain
- B. Dextrose
- C. Lecithin
- D. Phosphate

29

2016

(CEV Meat Science & Food Safety slide #168)

9. What are compounds which absorb oxygen, reducing or preventing the oxidation of food?

- A. Aerobics
- B. Anaerobics
- C. Antioxidants
- D. Tenderizers

30

2014

(CEV Meat Science & Food Safety slide #160)

17. Which of the following is listed as a meat tenderizer?

- A. Bromelain
- B. Corn Syrup
- C. Di-glyceride
- D. Parsley

31

2014

(CEV Meat Science & Food Safety slide #168)

25. Which of the following is used to retard mold growth on the outside of dried sausages?

- A. Bromelain
- B. Ficin
- C. Potassium Sorbate
- D. Sucrose

32

2016

(CEV Meat Science & Food Safety slide #169)

41. Sodium nitrite is well known for preventing the growth of _____?

- a. *Norovirus*
- b. *Aspergillus spp.*
- c. *Listeria monocytogenes*
- d. *Clostridium botulinum*

33

2019

(CEV Meat Science & Food Safety slide #160)

Processed meats

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34

11. All of the following are plant enzymes used to tenderize meat EXCEPT

- A. Bromelain
- B. Ficin
- C. Neotame
- D. Papain

2018

(CEV Meat Science & Food Safety slide #168)

35

6. Curing Additives used for preserving meats are essential to manufacturing processed meats such as:

- A. Bacon
- B. Beef sirloin steak
- C. Bottom round roast
- D. Lamb chop

2016

(CEV Meat Science & Food Safety slide #162)

36

13. What are compounds which absorb oxygen, reducing or preventing the oxidation of food?

- A. Aerobics
- B. Anaerobics
- C. Antioxidants
- D. Tenderizers

2016

(CEV Meat Science & Food Safety slide #160)

37

9. What compounds are used to absorb oxygen, reducing or preventing the oxidation of food?

- A. Anaerobic oxidants
- B. Antioxidants
- C. Curing Corroders
- D. Oxygen Inhibitors

2018

(CEV Meat Science & Food Safety slide #160)

38

20. Which of the following is used to retard mold growth on the outside of dried sausages?

- A. Bromelain
- B. Ficin
- C. Potassium Sorbate
- D. Sucrose

2017

(CEV Meat Science & Food Safety slide #169)

39

33. Which food additive is used as a curing accelerator in combination with other curing agents to fix color at a faster rate or preserve color during storage?

- A. Ascorbic Acid
- B. Potassium Nitrate
- C. Sodium Chloride
- D. Sodium Nitrite

2017

(CEV Meat Science & Food Safety slide #161)

40

10. Why are antioxidants used in processed meat products?

- a. To prevent rancidity
- b. To reduce fat content
- c. To increase fat content
- d. To bind water

2021

slide 161

7. Which foodborne bacteria can have its growth inhibited or prevented by the use of nitrite in meats?

- a. E. coli
- b. Salmonella
- c. Clostridium botulinum
- d. Listeria monocytogenes

41

2021

slide 160, 164, 187

12. What are the functions of nitrite in processed meats?

- a. contributes to the characteristic flavor and texture of processed meat products
- b. corrects and preserves meat color
- c. inhibits the growth of Clostridium botulinum
- d. All of the above

42

2021

slide 164

22. Dextrose is primarily used as a meat tenderizer.

- A. True
- B. False

43

2014

(CEV Meat Science & Food Safety slide #166 & 168)

25. Which is not an "antioxidant" used to prevent rancidity in meat?

- a. BHA
- b. BHT
- c. Vitamin C
- d. Vitamin A

44

2021

slide 161/162

45. _____ is an ingredient used to retard mold growth on the outside of certain processed meat products.

- a. Dehydration
- b. Sodium erythorbate
- c. Potassium sorbate
- d. Di-hydrogen monoxide

45

2019

(CEV Meat Science & Food Safety slide #170)

37. What is the primary function of phosphates as processed meat additives?

- A. They add to nutritional value.
- B. They aid in drying the product.
- C. They increase water holding capacity.
- D. They keep ingredients and seasonings evenly distributed throughout the mix.

46

2018

(CEV Meat Science & Food Safety slide #171)

37. What is the purpose of mono and di-glycerides as processed meat additives?

- A. They aid in binding lean and fat for improved product texture.
- B. They aid in maintaining an emulsion in mixes.
- C. They increase water holding capacity in bacon and ham.
- D. They keep ingredients and seasonings evenly distributed throughout the mix.

47

2017

(CEV Meat Science & Food Safety slide #171)

5. Which meat additive (Na_3PO_4) is used to increase water holding capacity in bacon and ham?

- 48
- A. Lecithin
 - B. Niacin- Phosphorus
 - C. Phosphates
 - D. Water
- 2016

(CEV Meat Science & Food Safety slide #172)

28. Starter cultures are bacteria used for fermentation to create flavor and impart certain properties in processed meats.

- 49
- A. True
 - B. False
- 2016

(CEV Meat Science & Food Safety slide #170)

32. Which meat additive (Na_3PO_4) is used to increase water holding capacity in bacon and ham?

- 50
- A. Lecithin
 - B. Niacin- Phosphorus
 - C. Phosphates
 - D. Water
- 2017

(CEV Meat Science & Food Safety slide #172)

11. What are bacteria used for fermentation to create flavor and impart certain properties in processed meats?

- 51
- a. Competitive inhibitors of foodborne pathogens
 - b. Environmental bacterial load
 - c. Starter Cultures
 - d. None of the above
- 2021
- slide 171

14. What additive increases water holding capacity of the processed meat product, resulting in a juicier final product?

- 52
- a. Phosphate
 - b. Sugar
 - c. Water
 - d. Spices
- 2021
- slide 173

13. What additive retards mold growth in dry sausages?

- 53
- a. Potassium Sorbate
 - b. Water
 - c. Spices
 - d. Sodium Chloride
- 2021
- slide 170

23. Starter cultures are bacteria used for fermentation to create flavor and impart certain properties in processed meats.

- 54
- A. True
 - B. False
- 2014

(CEV Meat Science & Food Safety slide #170)