

1. Briefly point out the common characteristics used to group bacterial genera or species in the following groups and give one example of genus for each: (1) lactic acid bacteria, (2) coliforms, (3) acetic acid bacteria, (4) bifidus, and (5) butyric acid bacteria. (20%)
2. Define (1) microbiological standards, (2) microbiological specifications, and (3) microbiological guidelines. Explain how they can help to keep microbial load in a food at an acceptable level. (10%)
3. List five characteristics one should consider in selecting a suitable chemical preservative for a specific food. What is a GRAS-listed preservative? (10%)
4. List the factors that can reduce or increase the antimicrobial effectiveness of irradiation in food. (10%)
5. 請描述兩種常見於蔬果加工品的病原菌，須包含完整學名、發生原因、致病機轉、及預防方法。(18%)
6. 請從食品微生物的角度描述 GAP, GMP, HACCP 措施內容，及蔬果加工產品品質保障的貢獻。(16%)
7. 請描述常用於蔬果加工品中鑑別與估算微生物種類與數目的方法。(16%)

試題隨卷繳回