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|  | **华中农业大学** |
| **2019年食品科技学院研究生入学复试面试题** |

**考生姓名 Frank 考生类别 专硕**

**试题编号：10**

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| **翻译** | The properties of modified potato and sweet potato flours have been determined by acetylation（乙酰化）and by treating with enzymatic modification. Fractionation（分馏法）studies showed that the content of high molecular weight fraction decreased, with a proportionate increase in the lower molecular weight carbohydrate fraction, whereas FT-IR（红外光谱）indicated changes in crystallinity of the modified starches. The data showed that the degradation of starch is dependent on the type of modification. |
| **1** | 清水面牛奶在板式换热器中的流体流动类型有哪些，如何判定，为什么？ 流体的流动类型有层流和湍流。 |
| **2** | 莲藕、梨、苹果果蔬加工忌使用铁质容器，为什么？ |
| **3** | 说出三种蛋白质沉淀的方法，并说明其原理 |
| **4** | 为什么将大肠菌群列为饮用水的安全检测指标？ |

**备注：学术型硕士1和2是必答题；再从3和4中任选一题作答**

**专业型硕士3和4是必答题；再从1和2中任选一题作答**