**Activity 2 – Quality measures**

**Quality and Safety Characteristics continued**

*Overarching Question:* What are the important qualities of food and how do we measure them and set specifications?

1. Think of up to 3 different canned foods.
   1. What are their important quality characteristics and how would you measure them or evaluate? (*Percentage of weight that is edible food*)
      1. *Peaches*, pumpkin soup, *spaghetti*
      2. *Tuna*, Milo, *Tinned tomatoes (whole)*
      3. Spam and *canned corn*
   2. *What’s in the peaches? Juice and you have peaches. Syrup might be the liquid, or water might be the liquid. Weigh the entire can, weigh –* ***peaches****, liquid, can. Similar for tuna, canned corn.*
   3. *How can we measure proportion of spaghetti only in a can of spaghetti and sauce. Weigh the full can. Empty everything out. Wash off the sauce, and then weigh the spaghetti/pasta.*
   4. *Something that we can measure as well is headspace in the container (jar, can etc)*
2. Think of up to 3 different fruits or vegetables
   1. What are their important quality characteristics and how would you measure them?
   2. *Dragonfruit, orange and capsicum. Colour of dragonfruit, orange and capsicum. Even-ness of colour. Size – diameter of orange. How would you measure capsicum size?*
   3. *Avocado, seedless mandarins and lettuce. Texture (so tricky), colour and size. Ratio of seed to flesh. Seedless mandarins – there are no seeds! Vitamin C content. Lettuce - size, texture, moisture content, cleanliness of the lettuce (dirt, bugs etc)*
   4. *Mangoes, Potatoes and peaches. Mangoes - Colour and even-ness of colour, diameter, seed-to-flesh ratio. Presence of moulds and black spots. Grading/sizing. Presence of any bruising etc. Proportion of fruit area that might be bruised etc. Or just could be reject on presence of any bruising at all. Similar characteristics for peaches. Potatoes – presence of microbes, eyes present etc, washed potatoes – presence of dirt/bugs. Size, weight, etc*
3. Sometimes food products, particularly those that hold multiple items in a packet (e.g. chips, biscuits, slices of bread) aren’t quite perfect. Often, we quantify or identify ‘faults’, what are some of the kind of faults?
   1. *Bread. Large holes from bubbles that popped. Size difference in slices. English muffin – might be difficult to separate. Crust separated a bit from the middle of the slice. Crust is overbaked/darker colour. Uneven baking, colour. Overcoloured crust, under-coloured crust.*
   2. *Packet of Doritos. Uneven sizing. Distribution of flavouring. Breakages. Discolouration of any type (dark spot etc).*
   3. *Tim Tams. Split in half – broken item. Transfer of water content. Filling type may affect moisture distribution. Can affect biscuit texture. Melted chocolate present – chocolate left smeared and set on packet. Packaging fault – packing was upside down.*
   4. *Packaging faults of any type as well.*
   5. *Next step might be quantifying. Proportion of faults in the product – homework – how many Tim Tams in a packet?*
   6. *Number of items are correct. Is the weight correct as labelled.*