國立嘉義大學九十四學年度
食品科學系碩士班招生考試試題

科目：專業英文

一、名詞翻譯（60 分）

（一）中翻英（30 分）

1.抗性澱粉	2.殺菌袋	3.逆滲透
4.等電點	5.老化(麵包或穀類)	6.嗜熱細菌
7.冰溫貯藏	8.巴氏殺菌牛奶	9.膨化乾燥
10.離子交換樹脂	11.分子篩層析法	12.肝醣
13.酪蛋白	14.深層培養	15.零食食品

（二）英翻中（30 分）

1. aglycone	2. degradation	3. germicide
4. phytosterol	5. psychrometric chart	6. forced convection
7. immunoglobulin	8. hydrophobility	9. food allergen
10. tenderizing enzyme	11. recombinant DNA	12. ultrafiltration
13. putrefaction	14. dispersibility	15. diabetes mellitus

二、下列句子翻成中文（40 分）

1. Dietary fiber is the sum of the nondigestible components of a foodstuff or food product. Most, but not all, dietary fiber is plant cell wall material (cellulose, hemicelluloses, lignin) and thus is composed primarily of polysaccharide molecules. Because only the amylose and amylopectin molecules in cooked starch are digestible, all other polysaccharides are also components of dietary fiber.

2. Different functional groups in a food absorb different frequencies of radiation. For proteins and peptides, various mid-infrared bands and near-infrared (NIR) bands characteristic of the peptide bond can be used to estimate the protein content of a food.

3. Products such as egg analogs, in which the yolk is replaced with vegetable oil, milk solids, emulsifiers, appropriate vitamins, and other additives, may be criticized by some but are welcome by many consumers who wish to restrict cholesterol intake yet not give up eggs.

4. Silica gel is by far the most important absorbent as a column packed material in use today in liquid chromatography. The surface of silica gel is complex and is covered with hydroxyl groups attached to the surface silicon atoms in a random manner, and it is in the nature of these surface hydroxyl groups which confer upon silica its adsorptive capability.