



Erasmus+

Erasmus+ Project:

Water is life – Let's preserve it!



Questionnaire results

The use of water in local
dairy industries
and in water bottling plants



As preliminary activity to the project our school has created a questionnaire related to the main themes of our research:

- ❖ Water used in food industry
- ❖ Water bottled in plant for the consumption.

The Questionnaire has been sent, as one the of preliminary activities to mobility in Italy from the 19th to 25th March 2017, to all the partners and filled in by the students involved in the project.

The questionnaire was filled in by a different number of students from all school partners:

Bulgaria 25

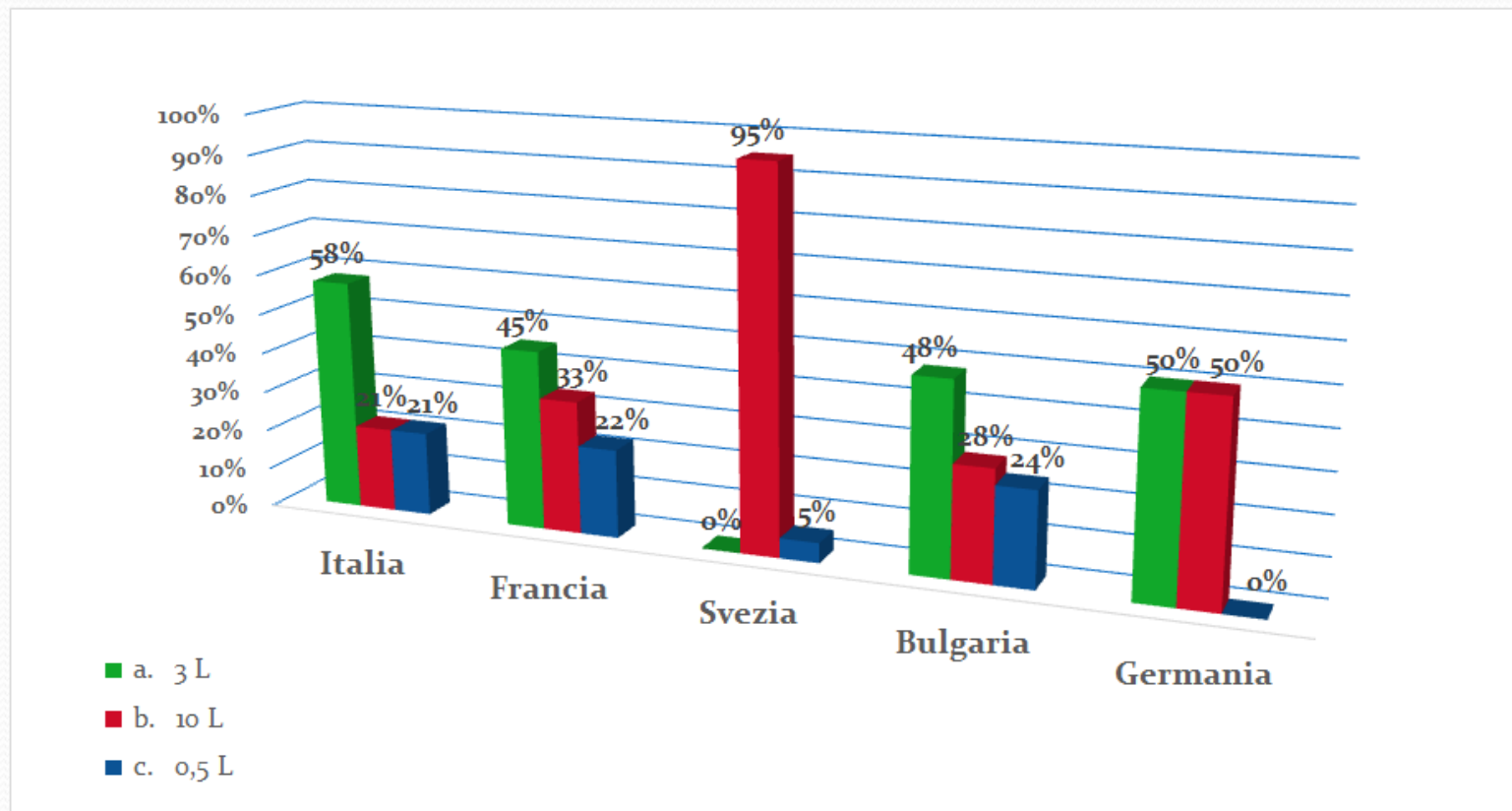
France 9

Germany 25

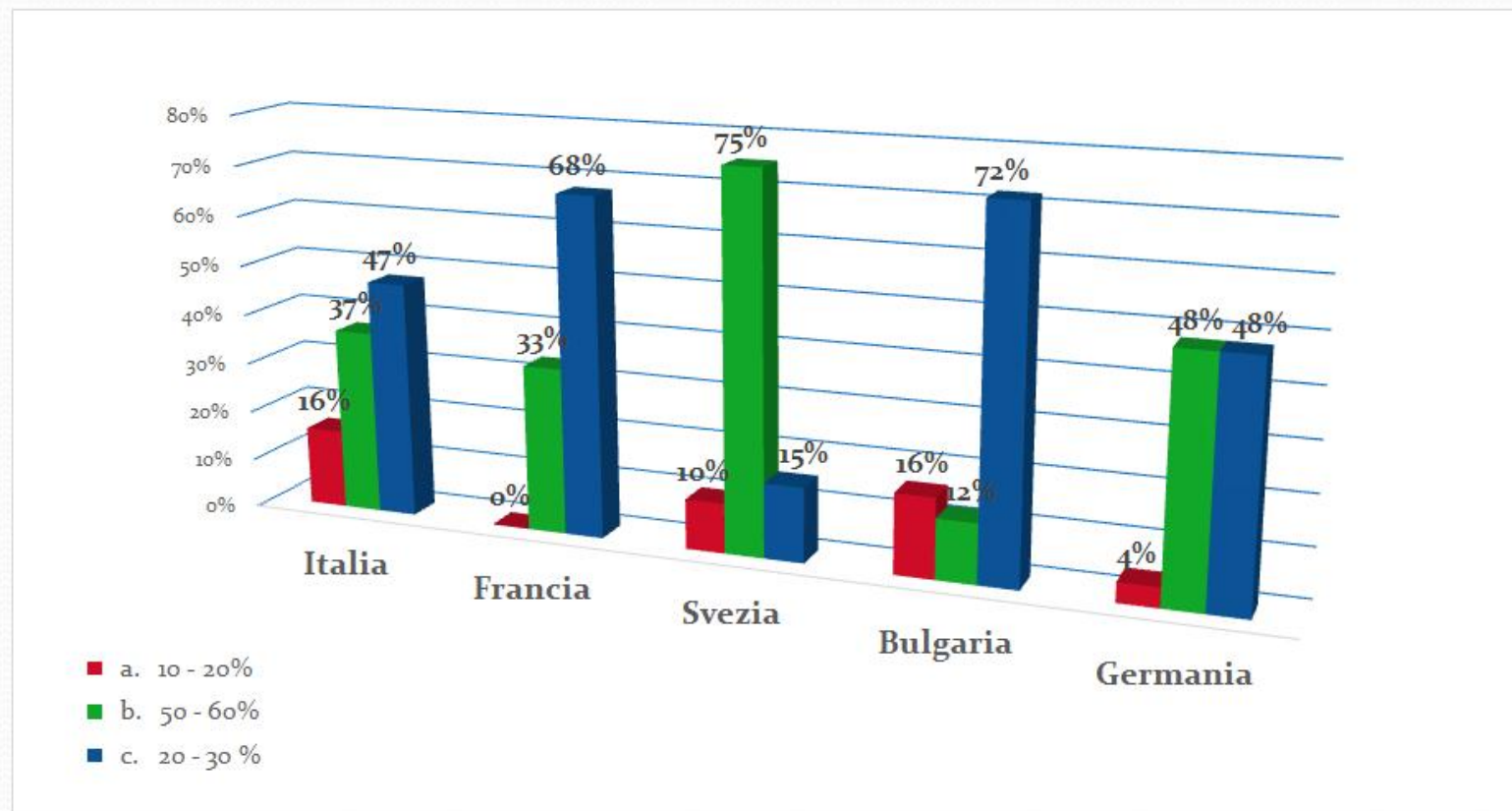
Italy 19

Sweden 20

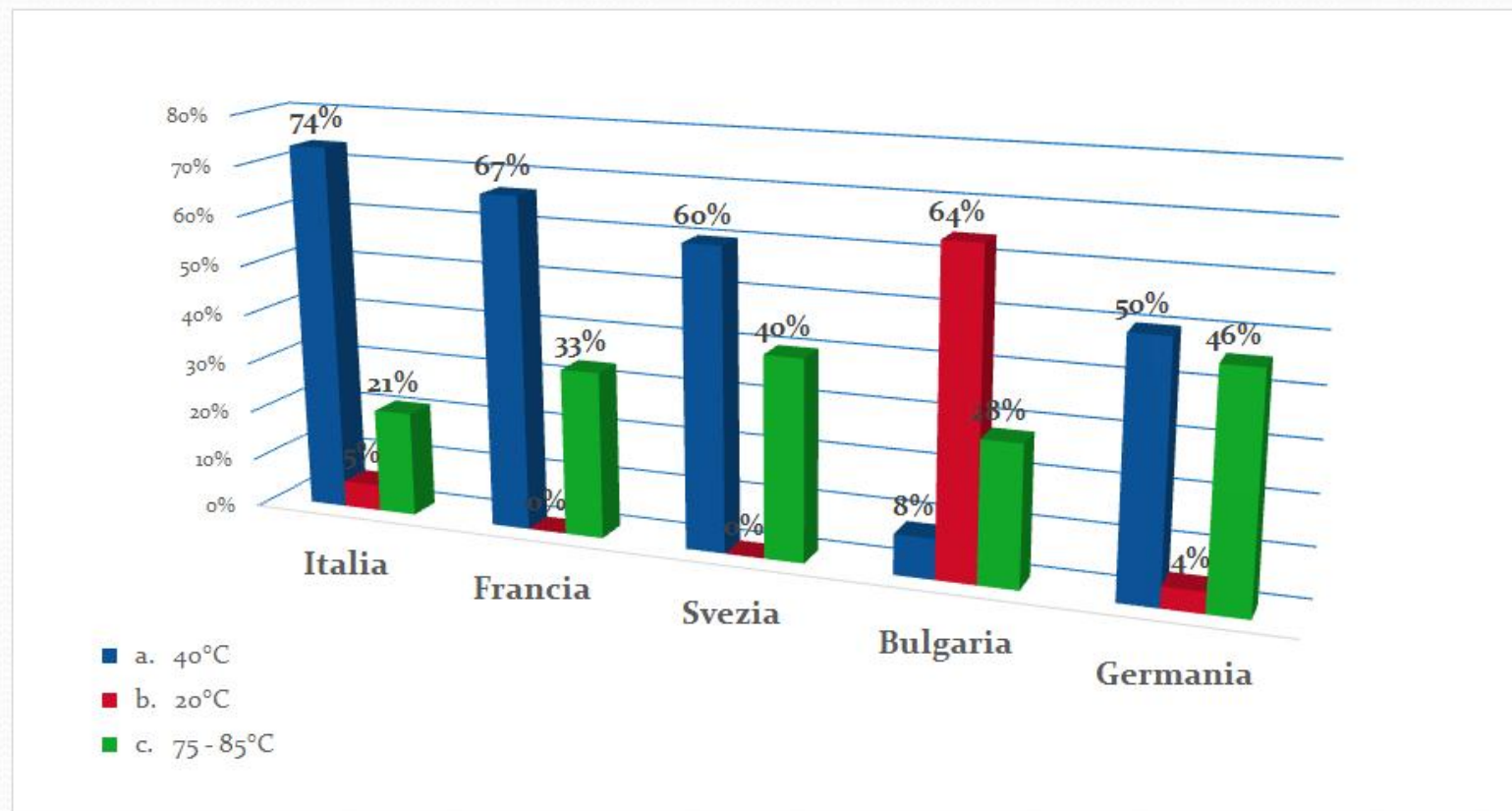
1) How much water is required on average during the spinning process for producing 1 kg mozzarella?



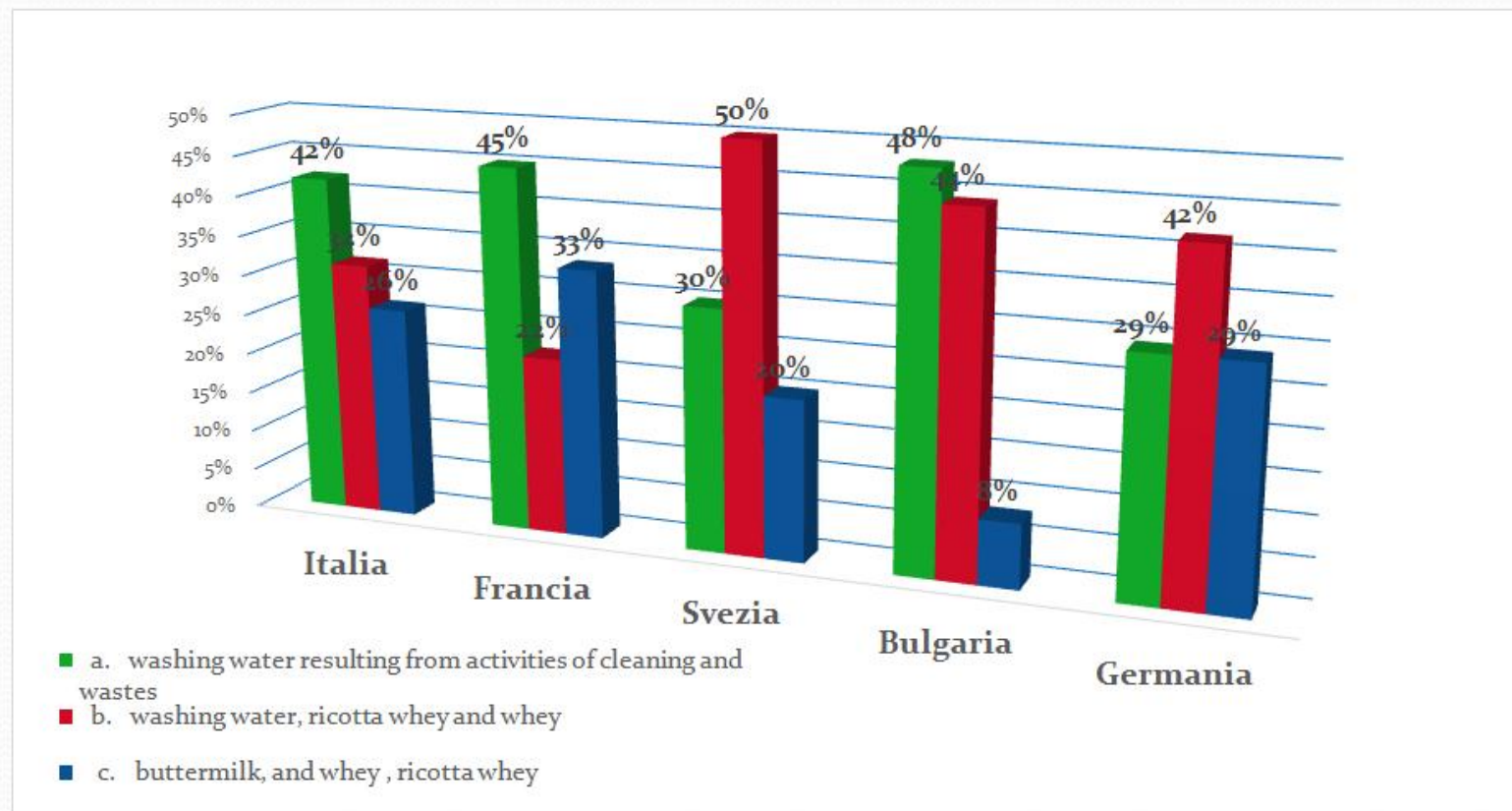
2) What's the percentage of water in a mozzarella?



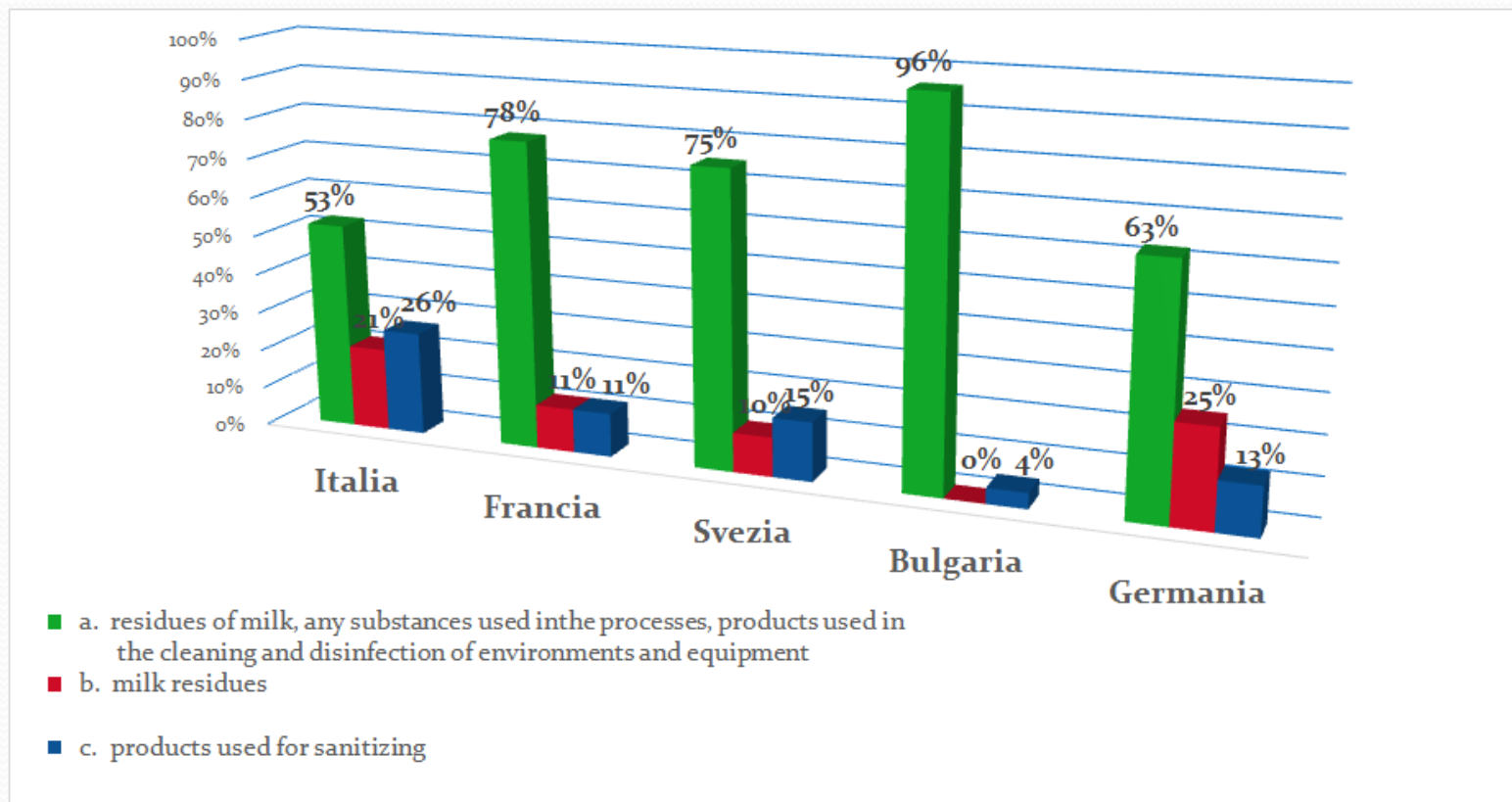
3) During the spinning of mozzarella water reaches a temperature:



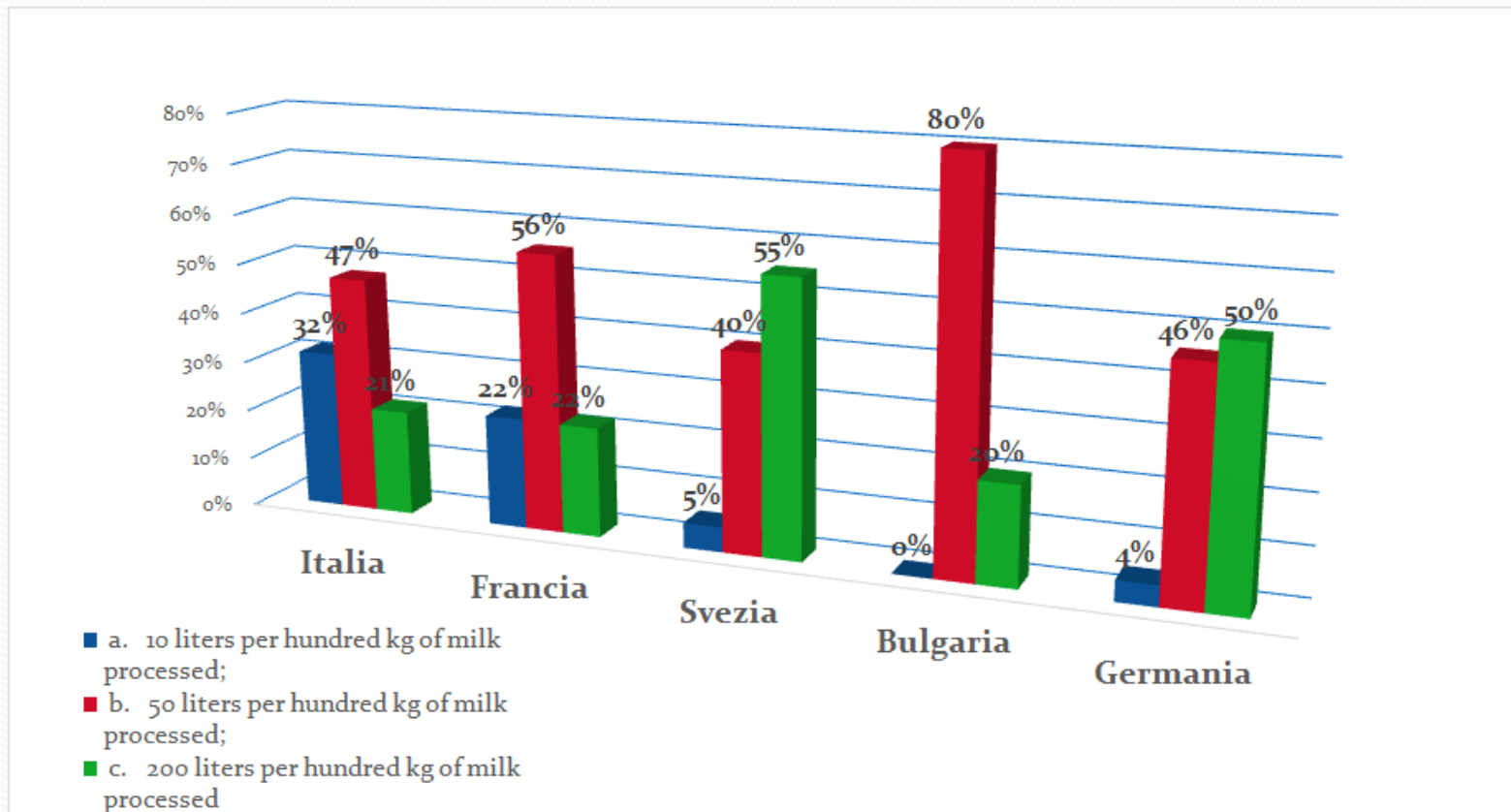
4) The waste water in a dairy industry is represented by:



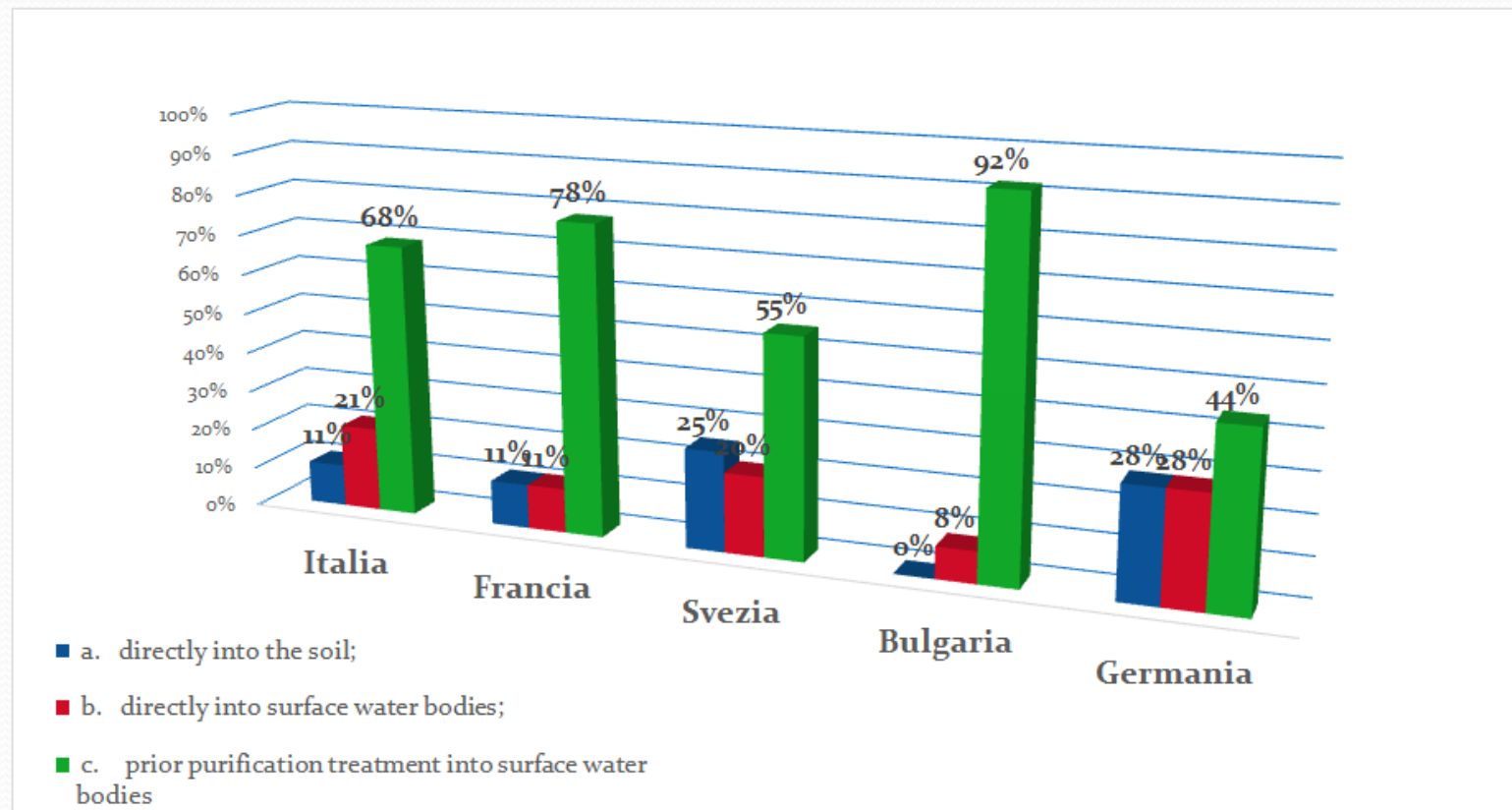
5) Pollutants contained in the waste from dairy industries are represented by :



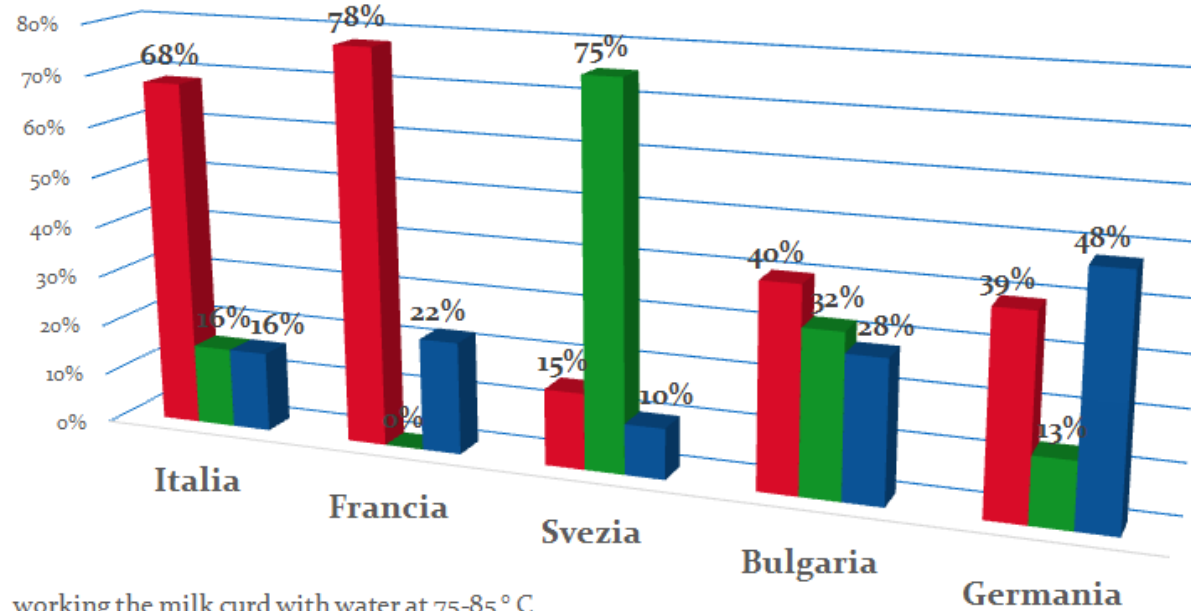
6) In a cheese factory for the production of kneaded-curd, the water consumption is about:



7) How to dispose of waste water in a dairy factory?

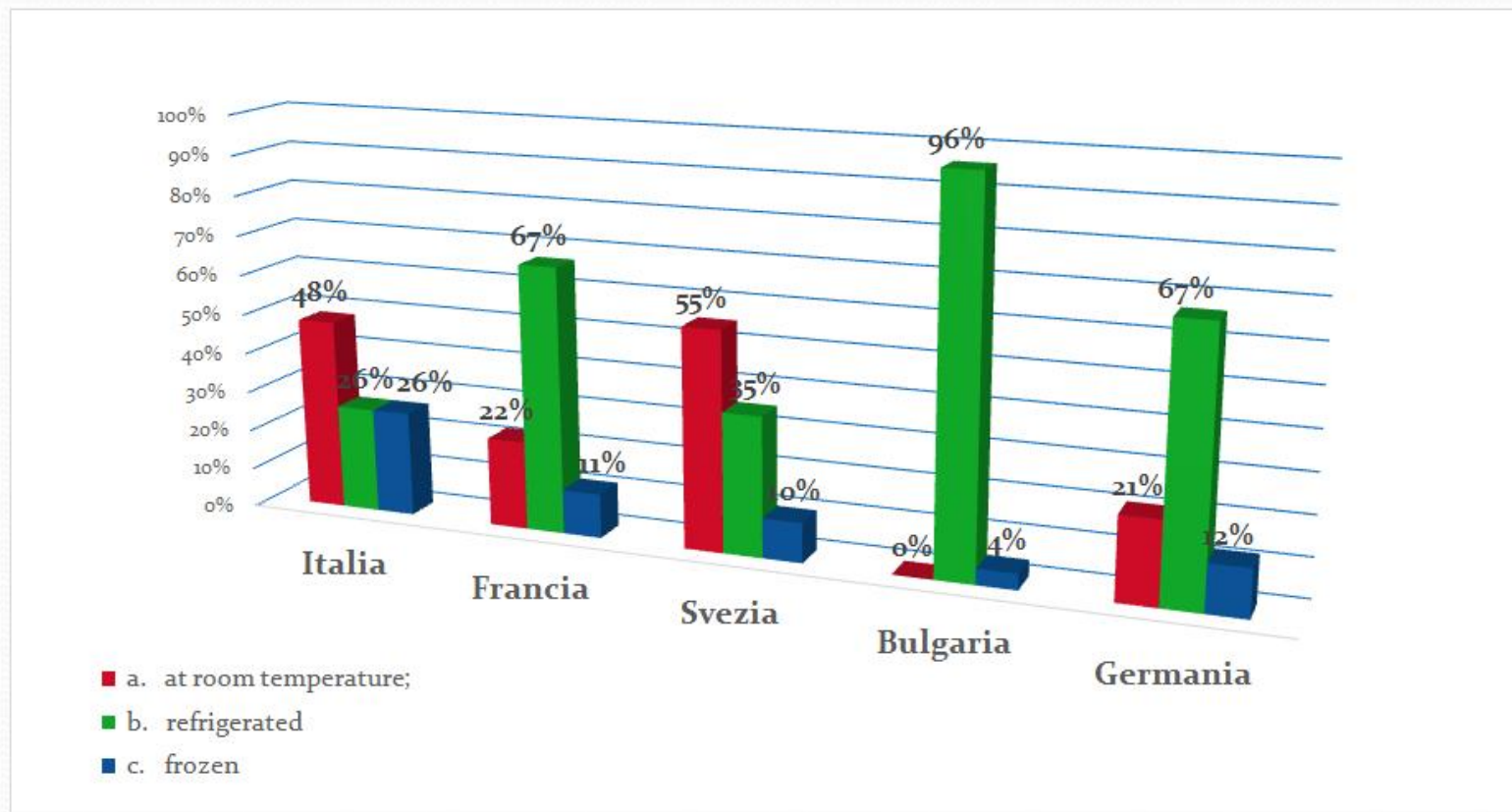


8) You can get the cheese kneaded-curd:

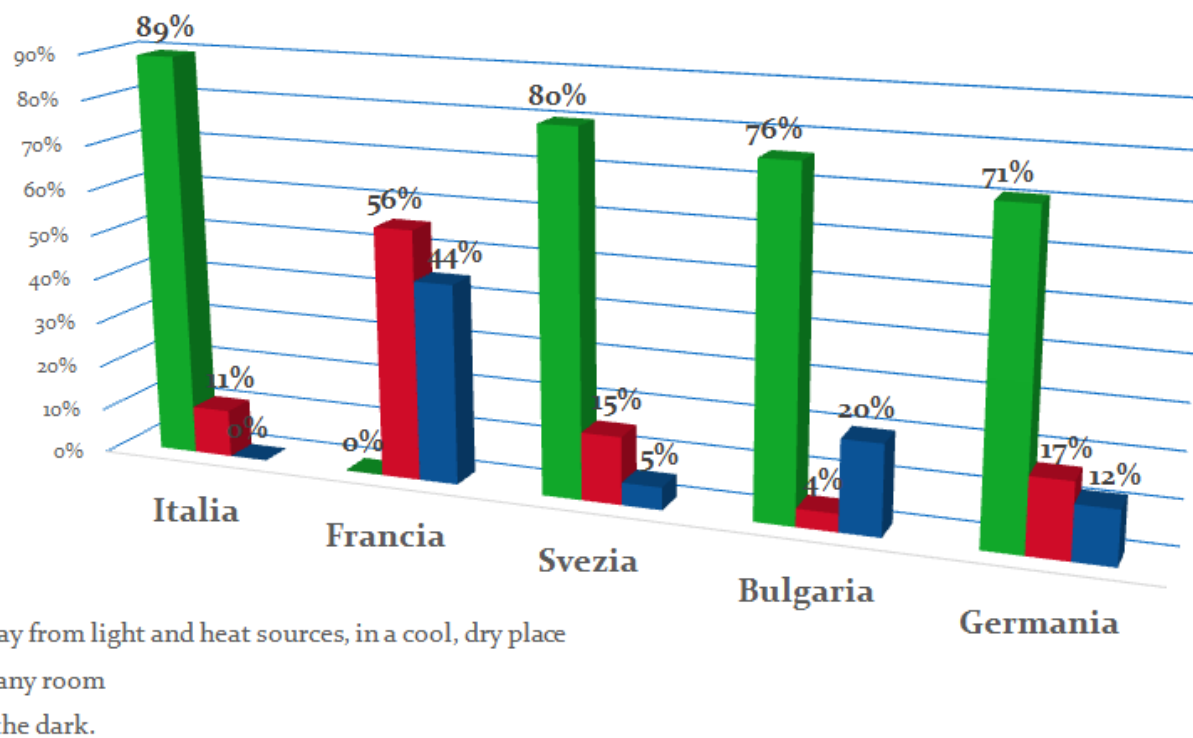


- a. working the milk curd with water at 75-85 °C
- b. working acidified milk curd with water at 75-85 °C;
- c. directly into surface water bodies;

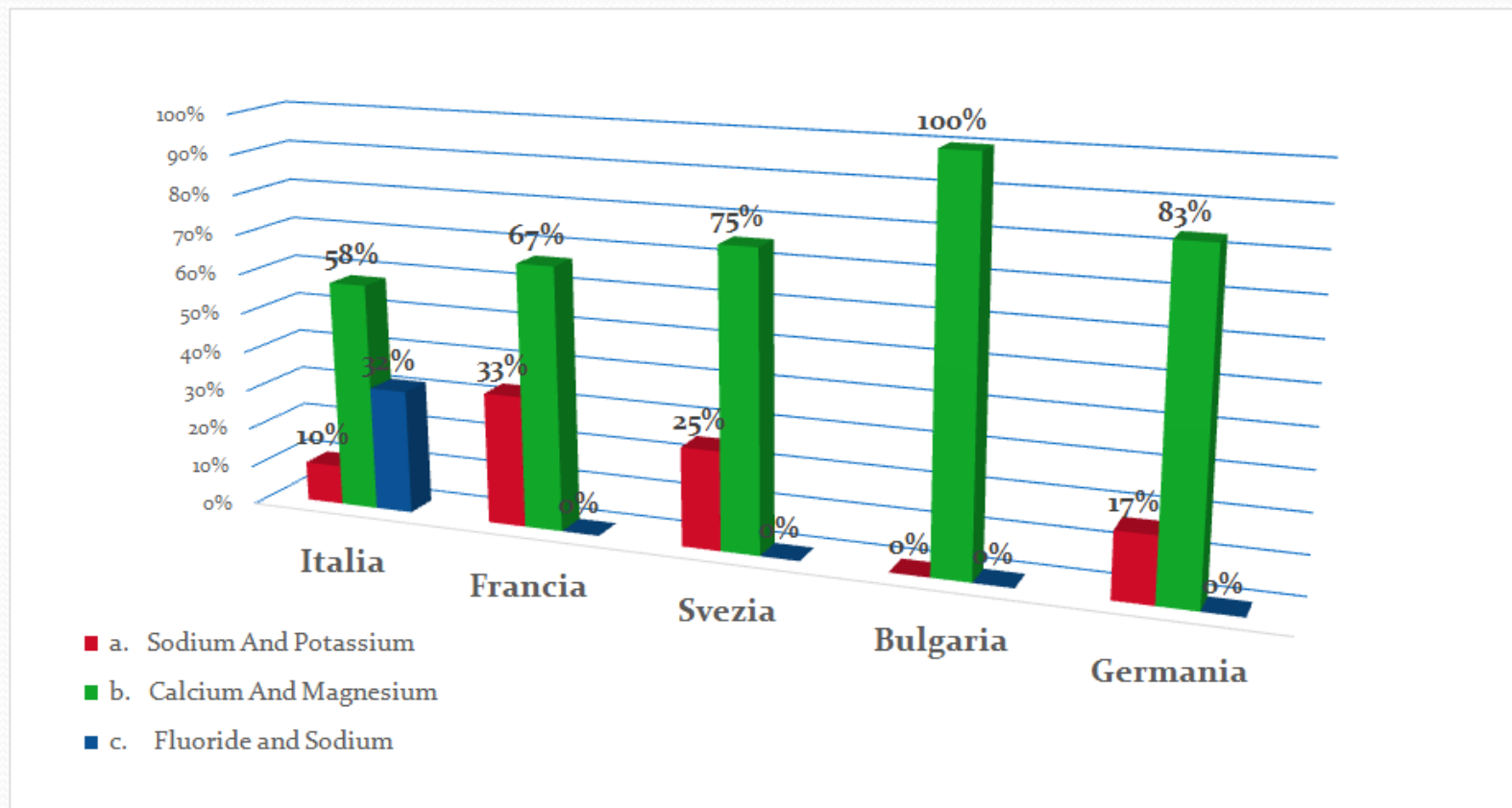
9) The fresh cheese kneaded-curd must be kept:



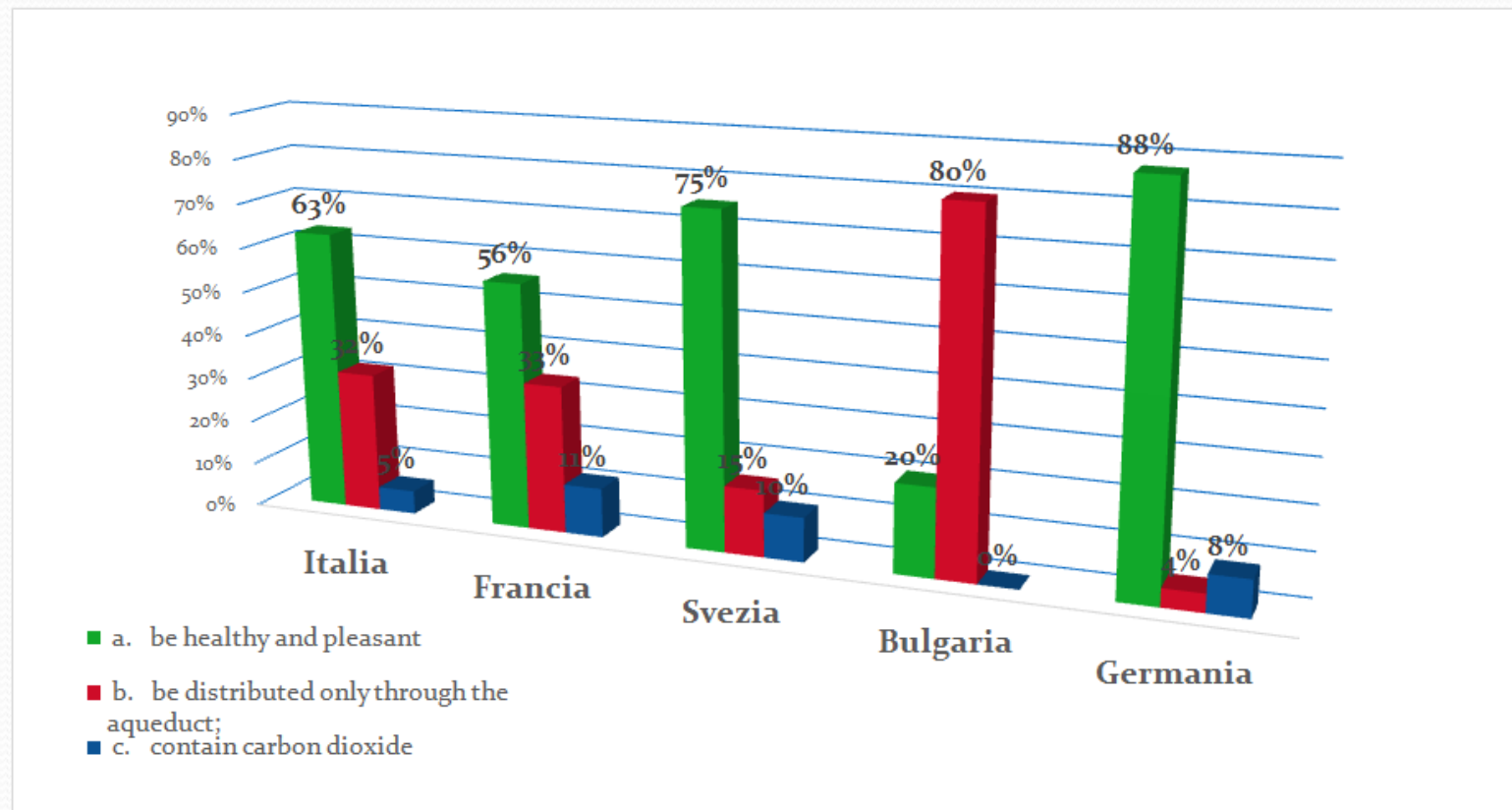
10) Mineral water must be stored:



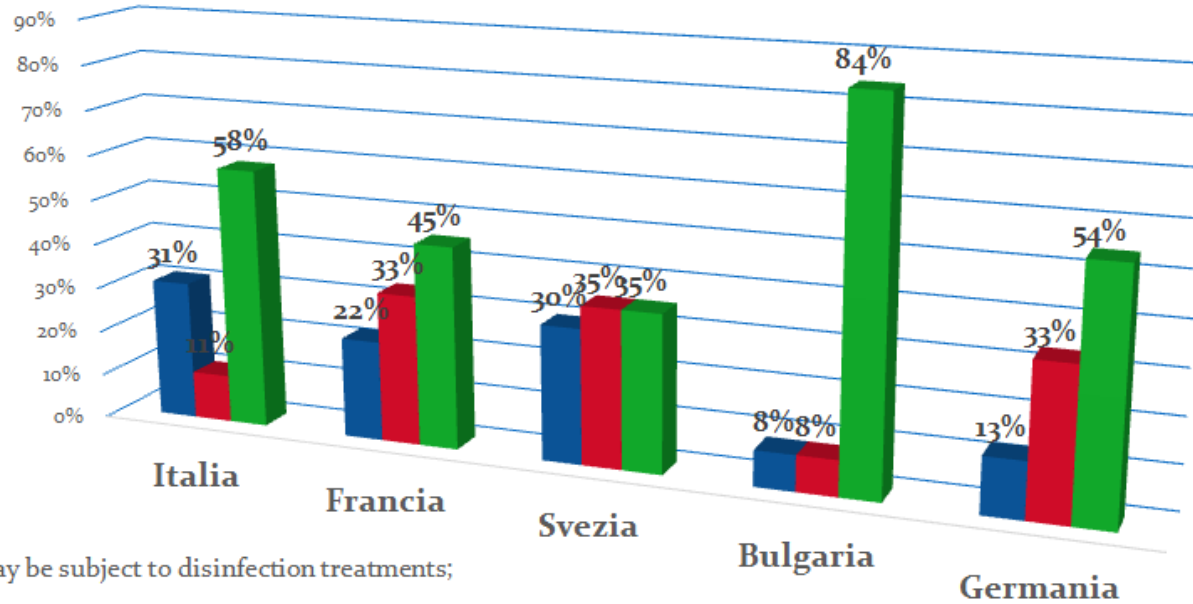
11) Water hardness is determined by the quantity of salts of:



12) Drinking water must:

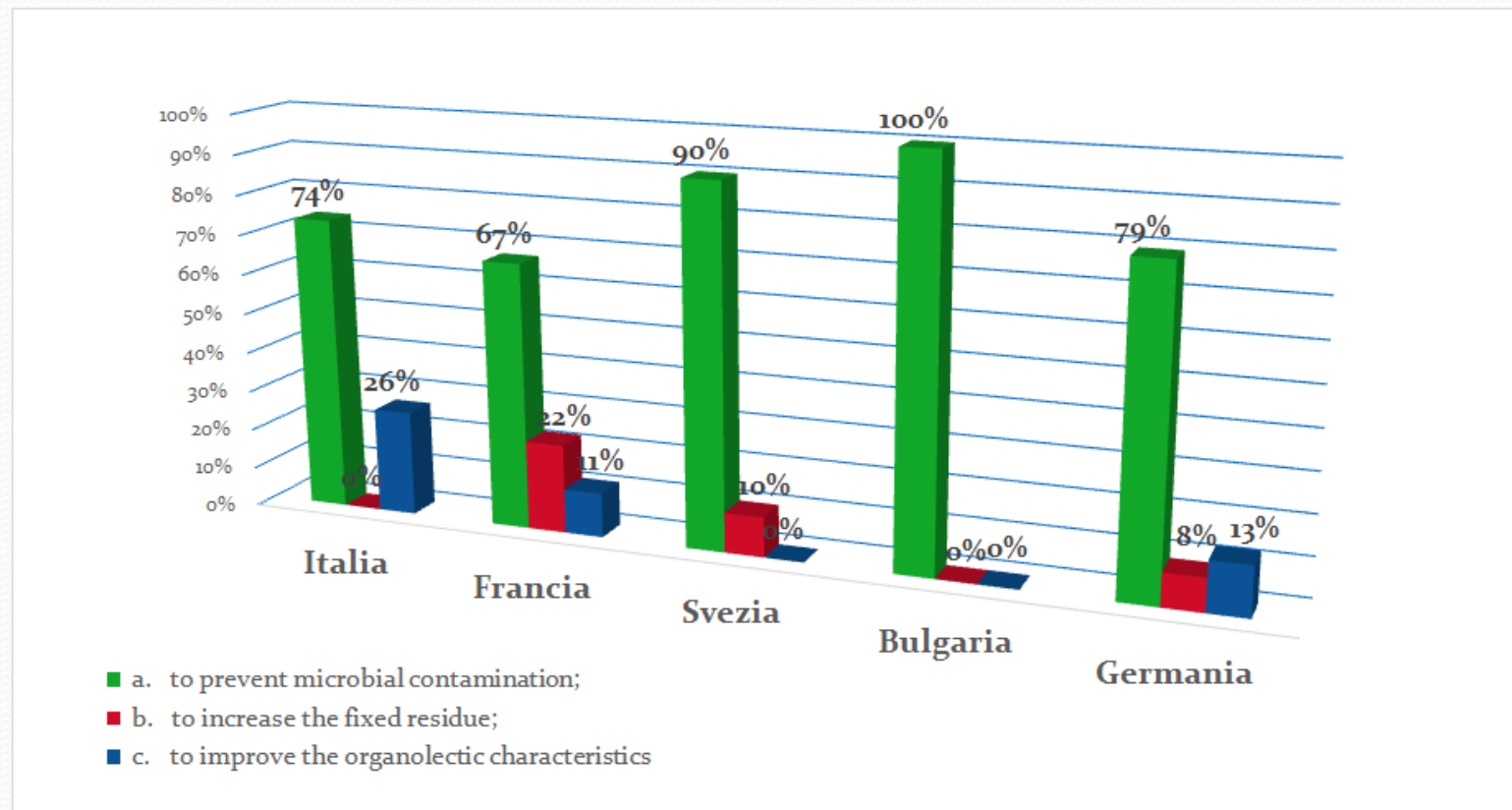


13) The spring water:



- a. may be subject to disinfection treatments;
- b. is artificially carbonated mineral water;
- c. is intended for human consumption in its natural state, and bottled at spring.

14) Chlorine is added in the waters:





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Thanks for your attention

The Erasmus+ group of students of the Hotellery School in Vinciatiuro analyzed the data thanks to the supervision and guide of the teachers: Giovanni Reale, Daniela D'Aversa, Cristina Maglieri and Roberta Mini

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