

GENERAL TRAINING READING EXAMPLE

Read the free sample text below which is taken from '[IELTS Success Formula' book](#) and then answer the questions on page 2. The correct answers are on page 3.

HOW EVAPORATED MILK IS PRODUCED

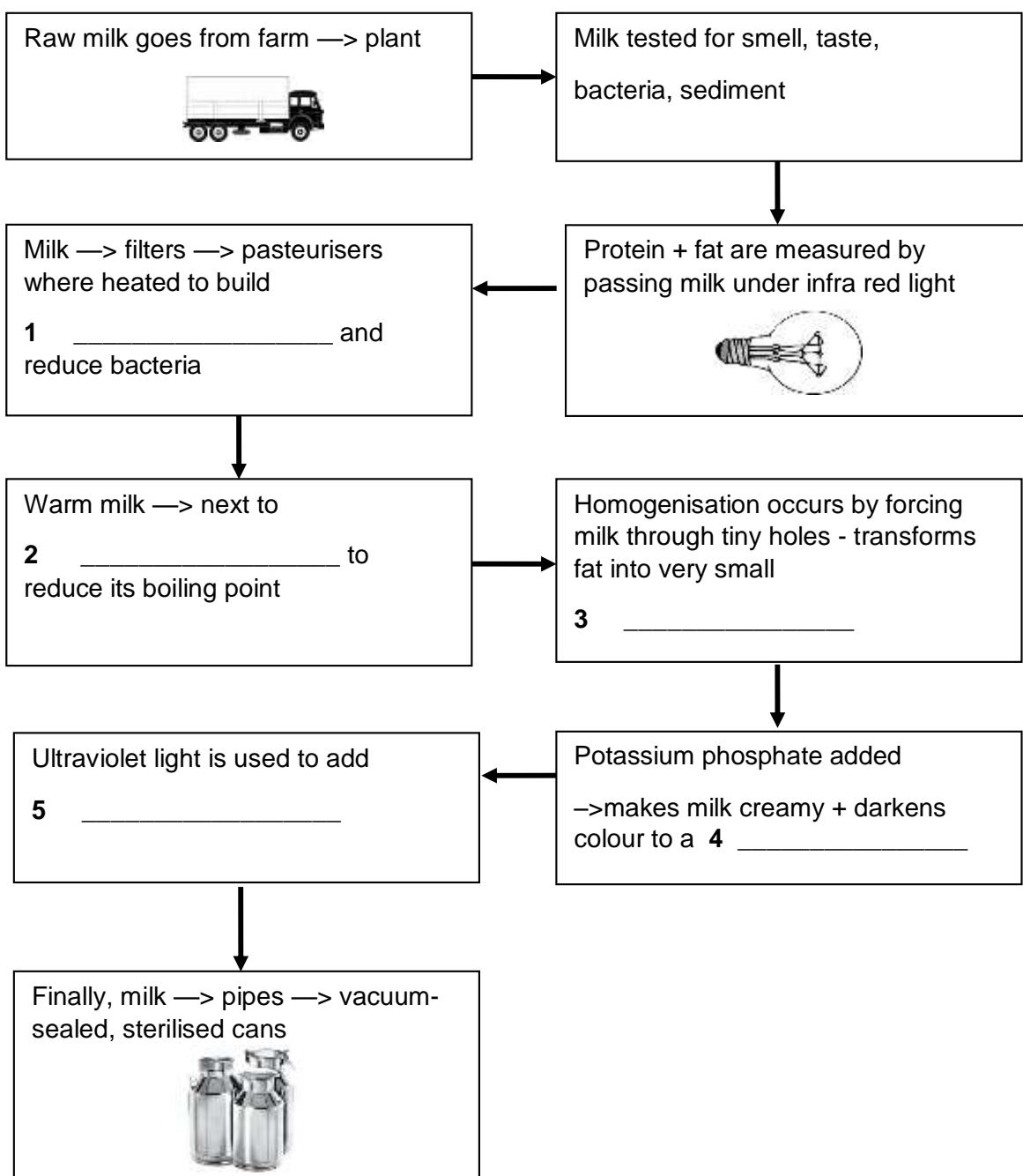


First, the raw milk is transported from the dairy farm to the plant in refrigerated tank trucks. At the plant, the milk is tested for odour, taste, bacteria, sediment, and the composition of milk protein and milk fat. The composition of protein and fat is measured by passing the milk under highly sensitive infrared lights. After this, the milk is piped through filters and into the pasteurizers where it is quickly heated in one of two ways: the High Temperature Short Time method (HTST) subjects the milk to temperatures of 71.6°C for 15 seconds; the Ultra High Temperature (UHT) method heats the milk to 138°C for two seconds. The two methods increase the milk's stability, and decrease both the chance of coagulation during storage, and the bacteria levels. Next, the warm milk is piped to an evaporator. Through the process of vacuum evaporation, (a pressure lower than atmospheric pressure) the boiling point of the milk is lowered to 40–45°C. As a result, the milk is concentrated to 30–40% solids and has little or no cooked flavour. The milk is then homogenized by forcing it under high pressure through tiny holes. This breaks down the fat globules into minute particles, improving its colour and stability. Pre-measured amounts of a stabilizing salt, such as potassium phosphate, are added to the milk to make it smooth and creamy. This stabilization causes the milk to turn a pale tan. Finally, the milk is passed under a series of ultraviolet lights to fortify it with Vitamin D. Finally, the milk is piped into pre-sterilized cans that are vacuum-sealed.

Questions 1 – 5

Complete the diagram below based on the text ‘How evaporated milk is produced’.

Choose **NO MORE THAN TWO WORDS** from the text for each answer.



ANSWERS

1. stability
2. evaporator
3. particles
4. pale tan
5. vitamin D

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