

QUIZ

FIVE FOODS A US TRADE DEAL COULD BRING TO THE UK

1. The term 'chlorinated chicken' is applied to ...

- a) a precise industrial process.
- b) the disinfection of U.S. poultry meat.
- c) the raising of all U.S. chickens.

2. When are chemical rinses used on a production line?

- a) at the beginning
- b) throughout the process
- c) near the end

3. Why are supermarket prepared salads and bagged vegetables mentioned?

- a) They contain more chlorine than U.S. poultry meat.
- b) The European Union has banned the use of chlorine to wash them.
- c) They are washed with chlorine.

4. Which sentence is closest to what the report says about the U.S. process?

- a) It is necessary because there are no official hygiene standards in the U.S.
- b) It is necessary to reduce the risk of disease from industrially produced poultry.
- c) It is demanded by industrial producers of poultry.

5. Which one of these is not mentioned concerning the poultry's living conditions?

- a) space
- b) feed
- c) lighting

6. What does the report conclude about American methods?

- a) They may not be effective enough in reducing the risk of contamination.
- b) They are highly dangerous.
- c) They are uneconomical in Europe.

7. If U.S. 'chlorinated chicken' is imported, British farmers will probably have to ... their standards.

- a) raise
- b) maintain
- c) lower



1.	
2.	
3.	
4.	
5.	
6.	
7.	

Answers : 1. b - 2. c - 3. c - 4. b - 5. b - 6. a - 7. c.