**Тема 7. Пунктуация**

***Упр. 1.*** *Отредактируйте данный фрагмент для достижения максимальной ясности*

The aim of this paper is to confirm that how we speak and write generally reflects the way we think and that this is true not only at a personal but also at a national level, and to this end two European languages were analyzed, English and Italian.

***Упр. 2.*** *Отредактируйте данные предложения, используя приемы «точка с запятой + союзное наречие» и «…, with…».*

1. Some models use the distance between the contact points as a parameter, but this distance has a random character and depends on the filler type.
2. No dielectric constants are available for concentrated acids, so it is difficult to give a quantitative explanation for the obtained results.
3. We observed a marked increase in the *Tx* parameter (the error ranged within acceptable limits).
4. The treatments are rather expensive and technically difficult, andtheir effectiveness depends on the chemical and physical characteristics of the substances used for impregnation.

***Упр. 3.*** *Выберите подходящий союз (which/that) и расставьте знаки препинания.*

1. As a science researcher, you are able to read and understand complex, high-level material in your field. However, you may find it difficult to produce written English (which/that) is at the same level as your reading.
2. Proofreaders correcting your English may not notice some errors, because a sentence (which/that) is grammatically correct will be still ‘wrong’ if it does not mean what you intended.
3. The present paper presents a set of criteria (which/that) are strictly classified for selecting such a component.

***ПРАКТИКА.*** *Расставьте необходимые знаки препинания.*

Along with taste flavour and consistency the colour of meat products is an important indicator of their quality safety and consumer attractiveness A spot visual inspection of the colour attributes of a meat product allows not only the appraisal of its presentation but also apprehension of inadequate biochemical processes which have occurred over post slaughter handling of meat. During the 1980 2000 period the Russian meat market was supplying products with the two adverse handicaps of autolysis including pale soft exudative (PSE) and dark firm dry (DFD) meat. Since recently however the national food market has been increasingly offering meat with PSE signatures but of an untypical bright pink red colour referred to as RSE meat standing for red soft exudative According to current estimates Figs. 2 5 and formula 1 the share of exudative meat including RSE in the national meat industry reaches 40 47 % and exceeds by an average of 7 % the share of DFD meat products thus exacerbating affairs with the identification of raw meat stock and quality assurance of meat products.