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M. TECH. (BIOTECHNOLOGY)

THIRD SEMESTER EXAMINATION, 2009-10

FOOD TECHNOLOGY

Time : 3 Hours

Total Marks : 100

Note : (i)- Attempt any FIVE questions.
(ii) Marks are indicated against each question.

1. Define briefly the following : 2 x 10 = 20
- (a) Functional foods
 - (b) Food supplements
 - (c) Dietary fiber
 - (d) Why fat has more calories?
 - (e) Spirulina
 - (f) Unsaturated fatty acids
 - (g) Rancidity
 - (h) Instant milk powder
 - (i) Most commonly used microorganism for fermentation
 - (j) BIS
2. (a) What are the primary microbes responsible for spoilage of meat and meat products and the associated changes during spoilage? 10
What are the precautions for storage of meat?
- (b) Why decaying meat gives foul odour? Give reasons for it. 5
- (c) Name one of the best methods for meat preservation and describe briefly. 5

a) more important for vegetarian diet? 10

b) What are the differences between processed and unprocessed cheese? 5

c) What is probiotic yoghurt and how it is different from plain yoghurt? 5

a) What are the methods used for microbiological examination and detection of adulterant in milk? Describe one method in each category. 10

b) What are the differences between poison and toxin? Give examples. 3

c) Define various types of cans used for food canning. How would you can fresh juice? 7

Write briefly : 4 x 5 = 20

- (a) Use of radiation in food preservation
- (b) Natural food colors
- (c) Fortified food
- (d) Redox dyes
- (e) Antimicrobial systems in milk

Write briefly about any Four : 5 x 4 = 20

- (a) Indian standard for dairy products
- (b) Water-borne diseases
- (c) MPN
- (d) International Food Laws
- (e) Starter culture

(a) What are preservatives? Explain the advantage of using nicin as a preservative. 5

(b) What are membrane filters? Why they are important in daily life? 5

(c) What are thermophilic organisms? Why they are important? 5

(d) Why fresh food should be considered better over stored food? 5



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