B. Tech.
(SEM. VIII) EXAMINATION, 2006-07
FOOD TECHNOLOGY

Time : 3 Hours] [Total Marks : 100

Note: (1) Attempt any five questions.
(2) All questions carry equal marks.

1 (a) What are the basic functions of the nutrients in food? Enlist various constituents of food.
(b) What do you understand by the term food preservation? Enlist various methods of food preservation.

2 What do you understand by the term “CANNING”? Enlist and explain the different processing steps involved in canning of a vegetable material.

3 (a) What are the advantages of Plate Heat Exchanger in food processing industry?
(b) Discuss the functioning of belt dryer in drying of food products.

4 Write technical notes on any two of the following:
(a) Radiation preservation of foods
(b) Microwave heating
(c) Freeze drying.

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5  (a) Define the term food additive. What should be the characteristics of an ideal food additive?
    (b) Name any five gases permitted by PFA for use in foods with their functions/applications/roles.

6  (a) Give FPO specification for any two of the following:
    (i) Juices and Pulps
    (ii) Jams and Jellies
    (iii) Tomato puree and paste.
    (b) What are various steps involved in the production of cheese? Discuss all in detail.

7  Write detailed technical notes on any two of the following:
    (a) Principle of food preservation by sugar and salt
    (b) Hazard produced by nitrite, if used as a preservative
    (c) Pasteurization of milk
    (d) Fruits based beverages.