B. Tech.

(SEM. VIII) EXAMINATION, 2006-07

FOOD BIOTECHNOLOGY

Time : 3 Hours] [Total Marks : 100

Note : Attempt all questions. All questions carry equal marks.

1 Attempt any two parts :

(a) What is Single cell protein? Discuss the impact of some in food technology.

(b) Describe the production of Single Cell Protein (SCP).

(c) Enumerate the various varieties of mushroom and discuss the commercial production of Morchella spp.

2 Attempt any two parts :

(a) Why there is a requirement of food preservative? How foods are spoiled without preservation? How long a food can be preserved?

(b) Discuss the importance of coloring agents in fermented foods.

(c) Discuss various types of preservation materials used for fermented foods.

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3 Attempt any two parts: 2x10
(a) What are the desired properties of an organism to be used for production of fermented foods?
(b) Give five examples of fermented foods and microorganisms responsible for their production.
(c) Discuss the operational conditions for the production of vinegar.

4 Write short notes on: (any two) 2x10
(a) Classes of fruit juice
(b) Chill proofing
(c) Edible and non edible mushrooms
(d) Pasteurization.

5 Attempt any two parts: 2x10
(a) What are the general principle of food preservation?
(b) Describe the role of low temperature treatments in food preservation.
(c) Discuss the importance of post harvest technology.