

Registration No.

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Total number of printed pages - 02

B.TECH
PCBT4403

8th Semester Regular / Back Examination 2016 - 17

FOOD BIOTECHNOLOGY

BRANCH : Chemical

Time : 3 Hours

Max Marks : 70

Question Code : Z151

Answer Question No. 1 which is compulsory and any FIVE from the rest.

The figures in the right-hand margin indicate marks.

Answer all parts of a question at a place.

1. **Answer the following questions :** **2 x 10**
 - (a) What is canning?
 - (b) Define Lyophilization.
 - (c) Write down the uses of wood smokes.
 - (d) Differentiate between probiotic and prebiotic products.
 - (e) Define GM food.
 - (f) What is blanching?
 - (g) Define vitamins.
 - (h) What is scp?
 - (i) What do you mean by heavy metals?
 - (j) What do you mean by antioxidants?

2. (a) Define the terms "reduced fat", "fat free", and "low fat". **04**

(b) What is MPN test? Write down the process for analysis of microbiology of water for the presence of coliform using MPN test. **06**

3. (a) Define sterilization. Explain different process of food sterilization. **05**

(b) Discuss about the role of enzymes use in baking industry. **05**

4. (a) Write in details of microbiology of meat. **05**

(b) Write in details about fermentative cereal products. **05**

5. (a) What do you mean by value added products? **03**

- (b) Discuss the utilization of waste for production of value added products. 07
6. What is the meaning of food preservation? Describe different methods and principle of food preservation. 10
7. What are food additives? Explain briefly the different types of food additives and its need. 10
8. **Write short notes on any TWO:** 5 x 2
- (a) Major food ingredients
 - (b) Alcoholic beverages
 - (c) Mushroom
 - (d) Fungal toxins
