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Total Number of Pages: 2

B.TECH
PCBT4403

8th Semester Regular / Back Examination 2016-17

FOOD BIOTECHNOLOGY

BRANCH: BIOTECH

Time: 3 Hours

Max Marks: 70

Q.CODE: Z211

**Answer Question No.1 which is compulsory and any five from the rest.
The figures in the right hand margin indicate marks.**

- Q1 Answer the following questions: (2 x 10)**
- a) Explain synbiotics with appropriate example
 - b) What do you mean by aflatoxins? Give examples and producing microorganisms?
 - c) What are the types of irradiation methods used in food preservation?
 - d) Write down importance of chill storage.
 - e) Write down the enzymes used in bioprocessing of oils and fats.
 - f) Write down the criteria for an ideal probiotic.
 - g) What are spoilage specific organisms?
 - h) State applications of SCP (any four).
 - i) Write down different varieties of cheese?
 - j) Give details on HACCP.
- Q2 Define food preservation. Briefly explain the chemical preservative types used for food preservation. (2+8)**
- Q3 What do you mean by viable biomass in food. Give details on the factors affecting the development of microbial associations in food. (2+8)**
- Q4 a) Justify flavours as food additive(s) with appropriate examples. (5)**
b) Write in details on microbiology of proteinaceous animal products. (5)
- Q5 a) Explain pesticide and herbicide contamination in food. (5)**
b) How protease enzyme is used in cheese processing? (5)

- Q6** a) Explain different fermented cereal products used in day to day life. (5)
b) Give a detail on the production of value added products from food waste. (5)
- Q7** a) Briefly explain the genetically manipulated crop based food. (5)
b) Explain different post harvest technology for food preservation. (5)
- Q8** **Write Short Notes (Any Two)** (5 x 2)
- a) Oriental foods
 - b) Ultrafiltration
 - c) Enzymes in sugar syrup
 - d) Heavy metal toxicity of food