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Total Number of Pages: 1

**B.TECH**  
**PCBT4403**

**8<sup>th</sup> Semester Regular / Back Examination 2015-16**

**FOOD BIOTECHNOLOGY**

**BRANCH: BIOTECH**

**Time: 3 Hours**

**Max Marks: 70**

**Q.CODE: W241**

**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) What are the major enzymes used in oil industries?
  - b) Write down the significance of fermented food.
  - c) Describe dough phase.
  - d) Explain hazard analysis and critical control point.
  - e) Explain lactic acid fermentation.
  - f) How temperature is use for preservation of vegetables?
  - g) Describe intrinsic factors with examples.
  - h) Explain modified atmosphere packing.
  - i) Define canning.
  - j) What is SCP? Give example of microbes involved in its production.
- Q2** What do you mean by food spoilage? Write down the mechanism and process involved in it with suitable example of microorganism. **(2+8)**
- Q3** Explain food waste. Give a detail on the production of value added products out of it. **(2+8)**
- Q4** a) How food are preserved by post harvest technology (Any two) **(5)**  
b) Write in details of microbiology of milk. **(5)**
- Q5** a) Write down the enzymatic production of sugar syrup? **(5)**  
b) Explain pesticide and herbicide contamination. **(5)**
- Q6** a) Give notes on different types of GM crop based food (any two). **(5)**  
b) Explain prebiotics in food products. **(5)**
- Q7** a) Write down the chemical safety of food products. **(5)**  
b) Explain food preservation by dehydration methods. **(5)**
- Q8** Write Short Notes on the followings **(5 x 2)**
- a) Irradiation
  - b) Mushroom as food ingredient