

Registration No. :

--	--	--	--	--	--	--	--	--	--

Total number of printed pages – 2

B. Tech  
PCBT 4403

**Eighth Semester Regular Examination – 2015**

**FOOD BIOTECHNOLOGY**

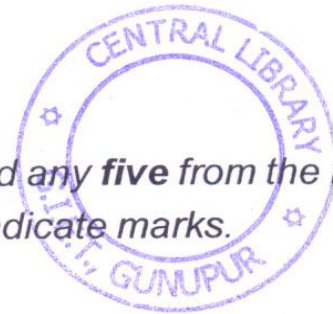
**BRANCH (S) : BIOTECH, CHEM**

**QUESTION CODE : J 229**

**Full Marks – 70**

**Time : 3 Hours**

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



1. Answer the following questions :

2 × 10

- What do you mean by aflatoxins ? Give examples and producing microorganisms ?
- Define putrefaction.
- Explain flat sour with suitable example.
- Write down the criteria for an ideal probiotic.
- What are the uses of wood smoke ?
- Write down different varieties of cheese ?
- How temperature is used for preservation of meat ?
- Describe any application of SCP.
- Define Pascalization.
- Explain different types of favors.

2. What do you mean by food ingredients? Write down in details of at least four major food ingredients present in food?

2+8

P.T.O.

3. Define spoilage of food. Give details on spoilage of milk and milk products. How to preserve milk by heat treatment? 2+6+2
4. (a) What are Food additives? Explain with examples. 1+4  
(b) Write in details of microbiology of meat. 5
5. (a) Write down the enzymatic bioprocessing in oils and fats? 5  
(b) Explain with examples of enzymes used in baked products. 5
6. (a) Give notes on different types of Oriental Foods (**any two**). 5  
(b) Explain different fermented cereal products used in day to day life. 5
7. (a) Write down the production of Alcoholic beverages. 5  
(b) Explain different irradiation methods of food preservation. 5
8. Write short notes on any **two** : 5 × 2  
(a) Intrinsic factors  
(b) Uses of probiotics  
(c) Chemical Preservatives  
(d) Dehydration.
- 

