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Total number of pages : 01

**B.Tech.  
PCBT4403**

**8<sup>th</sup> Semester Regular / Back Examination 2017-18**

**FOOD BIOTECHNOLOGY  
BRANCH : BIOTECH, CHEM**

**Time : 3 Hours**

**Max Marks : 70**

**Q.CODE : C172**

**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.**

**Q1. Answer the following questions : (2 x 10)**

- (a) Define irradiation.
- (b) Write a note on heavy metals.
- (c) What is GM food ?
- (d) What do you mean by ultrafiltration?
- (e) Define prebiotic and probiotic food.
- (f) What are the intrinsic factors of microbial growth of food?
- (g) What are the artificial sweeteners? Mention its applications.
- (h) What is canning?
- (i) Define dehydrofreezing and sharp freezing.
- (j) What do you mean by Pasteurization ?

**Q2. (a) What is single cell protein? Discuss the impacts of SCP in food technology. (5)**

**(b) Enumerate the various varieties of mushroom and discuss the application of mushroom in various fields. (5)**

**Q3. (a) Describe the role of low temperature treatments in food preservation. (5)**

**(b) What are the general principles of food preservation? (5)**

**Q4. (a) Write a note on pickles. (5)**

**(b) What do you mean by food poisoning? (5)**

**Q5. (a) Differentiate between "Reduced Fat", "Fat Free", and "Low Fat". (3)**

**(b) Describe the details about utilization of food waste for production of value added products. (7)**

**Q6. What are the major ingredients present in food? Describe them briefly. (10)**

**Q7. What is MPN test? Write down the process for analysis of microbiology of water for the presence of coliform using MPN test. (10)**

**Q8. Write short notes on any TWO : (5 x 2)**

- (a) Alcoholic beverage
- (b) Enzyme in beverage production
- (c) Chemical preservatives
- (d) Protease in cheese making