

M.TECH DEGREE EXAMINATIONS: JUNE 2013

Second Semester

BIOTECHNOLOGY

BTY557: Food Processing and Biotechnology

Time: Three Hours

Maximum Marks: 100

Answer all the Questions:-

PART A (10 x 2 = 20 Marks)

1. Define terminal velocity of agricultural products.
2. Give any two applications of physical properties of foods.
3. List any four causes of food spoilage.
4. Differentiate bacterial food intoxication and bacterial food infection.
5. Mention the differences between sorting and grading.
6. Give the applications of RO in food processing operations.
7. Write the factors affecting In container sterilization.
8. Mention any two chemical additives and their functional characteristics.
9. Write the flowchart for the production of pasteurized milk.
10. How is salted fish produced?

PART B (5 x 16 = 80 Marks)

11. a) Elucidate on the thermal properties of foods.
(OR)
b) (i) Write short notes on the determination of angle of repose. (10)
(ii) Write short notes on the determination of specific gravity by pycnometer. (6)
12. a) Write in detail on beer defects and its microbial diseases.
(OR)
b) Enunciate on the food borne bacterial intoxication caused by *Clostridium botulinum*.
13. a) Briefly explain the theory and equipments involved in centrifugation process.
(OR)
b) “Crystallization is a significant process in food processing”-substantiate with theory, equipments and any two industrial applications.
14. a) Elucidate on a few enzymes in food processing.
(OR)

b) Describe in detail on MAP process for fresh and processed foods.

15. a) Elaborate on the process of cheddar cheese making.

(OR)

b) Explain in detail on the production of oil.
