

## B.Tech. Seventh Semester (Food, Pulp & Paper, Oil & Paint & Petro. Tech.) (CGS)

## 11063 : Special - V : Food Technology - V : 7 FT 05

P. Pages: 2

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Time: Three Hours Max. Marks: 80 Notes: 1. Answer all question from Section A and all question from Section B. 2. Diagrams and chemical equations should be given wherever necessary. 3. Illustrate your answer necessary with the help of neat sketches. SECTION - A 1. a) Explain with flow diagram aseptic processing of mango pulp. b) Enlist the ingredients of Jam making. Give importance of each ingredient. 5 OR 2. a) Describe with flow diagram canning of tomato puree. b) Describe in brief Jelly manufacture. 3. a.) Explain with flow diagram manufacture of drinking yoghurt. • 5 b) Give the classification of cheese. OR 8 4. What is pasteurization of milk? Discuss process technology of pasteurized milk. a) 5 b) Give the composition of milk in the form of chart. 5. Explain slaughtering stages of animal meat. 8 a) 5 b) Give the composition of eggs. OR 8 6. Describe various methods of meat preservation. a) 5 b) Give flow diagram of eggs processing into various products. SECTION - B 5 7. Give the functions of Food packaging. a) Describe in brief various biopolymers used in food packaging. 6 b) 3 c) Give the composition of retort packaging.

OR

8.	a)	www.FirstRanker.com Discuss different forms of packaging materials.  www.FirstRanker.com	9
	b)	Write a note on CAS.	5
9.	a)	Give the classification of beverages.	5
	b)	Draw flow diagram of mango juice processing.	5
	c)	Draw process flow diagram of orange squash.	3
		OR	
10.	a)	Describe process technology for manufacture of orange juice.	8
	b)	Give FSSA specifications of orange squash & juice.	5
11.	a)	What is food additives? Give classification. Explain food preservatives.	8
	b)	Give the applications of sensory evaluation.	5
		OR	
12.	a)	Write notes on following.	
		i) HACCP.	5
		ii) BIS.	4
		iii) Agmark.	4

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