

[illegible]

1. What are food additives? Describe the role of various food additives in food processing with examples. (12)
2. Discuss the importance of refrigeration in food storage. Describe the construction plan of a cold storage for fruits and vegetables with the help of diagram. (12)
3. Differentiate the following : (6×2)
 - a. Plate contact freezer and air blast freezer
 - b. Single effect evaporator and multiple effect evaporator
4. Describe the hurdle technology concept used in food preservation along with its basic principles in detail.
5. Elaborate the principle of pasteurization. Describe the construction and working of an industrial scale pasteurizer with the help of technical diagram. (12)
6. Write a detailed note on emerging technologies in food processing. (12)
7. What do you mean by food processing? Discuss its objectives, importance and scope in India. (12)
8. Describe various engineering properties of foods and their role in optimization of methods in food processing. (12)