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Roll No. Total No. of Questions: 08	Total No. of Pages : 01
M.Tech. (Bio Tech.)EL-II(2018 Batch) (Sem1)	

FOOD PROCESSING TECHNOLOGY
Subject Code: MTBT-111-18

Paper ID : [75771]

Time: 3 Hrs. Max. Marks: 60

## **INSTRUCTIONS TO CANDIDATES:**

- 1.Attempt any FIVE questions out of EIGHT questions.
- 2. Each question carries TWELVE marks.
- 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:  $(6\times2)$ 
  - 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)

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