Code No: C9105 JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY M.Tech I Semester Examinations March/April-2 FOOD PROCESSING TECHNOLOGY (HEATING VENTILATION & AIR CONDITION	011
Time: 3hours Answer any five questions All questions carry equal marks	Max.Marks:60
1. What is the impact of biotechnology on fruit and vegetable process the commercial freezing methods used in vegetable processing.	sing? Explain briefly [6+6]
2. Discuss in detail the fish processing technology.	[12]
<ul><li>3. Comment on the following:</li><li>a. Changes in food properties during freezing.</li><li>b. Factors influencing the food freezing rates.</li><li>c. Effects of freezing on food quality.</li></ul>	[4+4+4]
4. Explain in detail the manufacturing process of fruit juice concentration	ites. [12]
<ul><li>5. Write short notes on</li><li>a. LTHT Pasteurization.</li><li>b. UTH treatment.</li><li>c. HTST Pasteurization.</li></ul>	[3+6+3]
6. Refrigerated trucks and rail road cars have had a great impact on the eating habits - Substantiate the statement.	ne economy and [12]
7. How the refrigerated warehouse facilities operate. What are the characteristic refrigerated ware house industry?	allenges in the [8+4]
<ul><li>8. Discuss the following:</li><li>a. Curing of meat.</li><li>b. Artificial tenderization.</li><li>c. Immersion freezing.</li></ul>	
d. Thawing.	[3+3+3+3]
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