	Utech
Name :	
Roll No.:	A Page of Exercising 2nd Explant
Invigilator's Signature :	

CS/B.TECH (FT)/SEM-4/FT-402/2010 2010

PRINCIPLES OF FOOD PRESERVATION

Time Allotted: 3 Hours Full Marks: 70

The figures in the margin indicate full marks.

Candidates are required to give their answers in their own words as far as practicable.

GROUP - A

(Multiple Choice Type Questions)

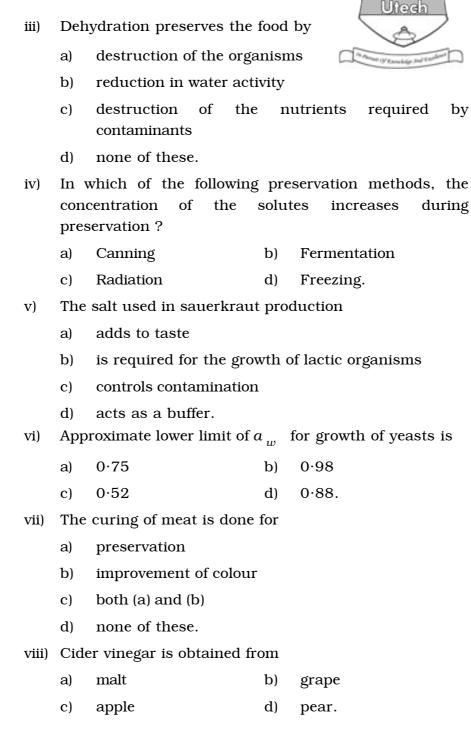
1. Choose the correct alternatives for the following:

 $10 \times 1 = 10$

- i) The D_{121} value of an organism A is 5 minutes. If the processing is carried out at 110° C,
 - a) it will require more time
 - b) it will require less time
 - c) it will require same time
 - d) it will remain under-processed.
- ii) The freezing time
 - a) depends on size and shape of the product
 - b) depends on temperature difference between the food and the freezing medium
 - c) depends on both of these factors
 - d) does not depend on any of these factors.

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- ix) Example of Bacteriocin is
 - a) Nisin

- b) Thiamir
- c) Riboflavin
- d) none of these.
- x) Broken heating curve in canning is obtained for
 - a) convection type of heating
 - b) conduction type of heating
 - c) shift from convection to conduction type of heating
 - d) both for convection and conduction types of heating.

GROUP - B

(Short Answer Type Questions)

Answer any *three* of the following.

- $3 \times 5 = 15$
- 2. Discuss about the advantages and disadvantages of preservation by use of chemicals.
- 3. Which are the factors to be considered for cold storage of foods?
- 4. What is 'flat sour'? What is 'stack burn'?
- 3 + 2
- 5. What is the mode of action of ionizing radiation when used for the preservation of food material?
- 6. What is case hardening ? Write down the effect of dehydration on pigments in foods. 2 + 3

GROUP - C

(Long Answer Type Questions)

Answer any *three* of the following. $3 \times 15 = 45$

7. Discuss the influence of dehydration on nutritive value of food. What do you know about fluidized bed freezing?

10 + 5

- 8. Discuss the steps involved in cheese making with a flow diagram. Give the manufacturing details of soy sauce. What is tofu? 9 + 5 + 1
- 9. What do you understand by the term 'hurdle technology'?

 Discuss the application of hurdle technology in the preservation of food.

 7 + 8
- 10. Elaborate the principle of 'cold sterilization' of foods. Compare the suitability of different sterilizing agents for this purpose. How can the drawbacks be minimized in such methods? 6+5+4
- 11. Write short notes on any *three* of the following: 3×5
 - a) Sausage
 - b) Sauerkraut
 - c) IMF
 - d) Triple point of water
 - e) Blanching.

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