

17U367

(Pages: 2)

Name:

Reg. No.....

THIRD SEMESTER B.Sc. DEGREE EXAMINATION, NOVEMBER 2018

(CUCBCSS-UG)

CC17U FTL3 B05 - TECHNOLOGY OF FOOD PRESERVATION

(Food Technology - Core Course)

(2017 Admissions: Regular)

Time: Three Hours

Maximum: 80 Marks

PART A

Answer *all* questions. Each question carries 1 mark.

1. Name indicator organism of pasteurization.
2. Cold sterilization of also called.
3. Give an examples of second class preservatives.
4. Father of canning is
5. Canning is the basic method of food preservation is done at
6. Cryopreservation is done at
7. What is the optimum temperature for the growth of microorganisms.
8. Air blast freezers are typically operated at temperature of
9. When ice crystal of frozen food evaporates from an area at the surface, the defect is called
10. pH at which sodium benzoate is most effective against growth of bacteria is

(10 × 1 = 10 Marks)

PART B

Answer any *five* questions. Each question carries 2 marks.

11. What is water activity?
12. Difference between pasteurization and sterilization.
13. What is osmotic dehydration?
14. Write a note on radappertization.
15. Explain sublimation principle.
16. Write short note on production of vinegar.
17. Define ultrasonic food preservation technology.

(5 × 2 = 10 Marks)

PART C

Answer any *six* questions. Each question carries 5 marks.

18. What is radiation? Explain its mode of action.

19. What do you mean by hindering processing of food preservation?
20. Explain briefly the hurdle technology? Explain with examples.
21. Write notes on new product development.
22. Discuss nanotechnology? Write note on application of food industry.
23. Explain Immersion freezing? How will evaluate quality of frozen food.
24. What is sulphuring? How it is related to drying?
25. Explain briefly the alcoholic and lactic acid preservation technique.

(6 × 5 = 30 Marks)

PART D

Answer any *two* questions. Each question carries 15 marks.

26. Explain the different types of dehydration methods. With help of a flow diagram explain the working procedure.
27. Briefly explain none thermal technology of food preservation.
28. Discuss the most important types of chemical and physical spoilage of canned food.
29. Explain briefly thermal processing food preservation methods.

(2 × 15 = 30 Marks)
