

19U371S

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Name.....

Reg. No.....

THIRD SEMESTER B.Sc. DEGREE EXAMINATION, NOVEMBER 2020

(CUCBCSS-UG)

CC17U FTL3 B05 – TECHNOLOGY OF FOOD PRESERVATION

(Food Technology – Core Course)

(2017, 2018 Admissions – Supplementary/Improvement)

Time: Three Hours

Maximum: 80 Marks

PART - A

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

1. Who is known as father of fermentation technology?
2. Cold sterilization is also called as
3. Preservation of Jam is based on technology.
4. Preservative used for preventing enzymatic browning in fruit & vegetable products is
5. Available water for growth of microorganisms is termed as
6. is a pre-heat treatment applied for vegetables prior to canning?
7. Preservation of food by the application of heat is
8. Plank's equation applied for method of food preservation
9. Data analysis is the part of
10. Beer is an example of fermentation

(10 x 1 = 10 Marks)

PART - B

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

11. Define ultra - sonication in food processing?
12. What is Pasteurisation of milk?
13. What is Preservatives & difference between Class I & II preservatives?
14. Define food fermentation with examples?
15. List out major steps involved in new product development?
16. What is case hardening in dried foods?
17. Define retro- gradation of foods?

(5 x 2 = 10 Marks)

PART - C

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

18. What is freeze dying of foods? Write its principles and advantages?

19. Difference between quick freezing and slow freezing?
20. Describe drying pre-treatments?
21. What is cryogenic freezing?
22. What is acetic acid fermentation?
23. What is microwave heating and its major applications in food industries?
24. Describe food irradiation & its merits & demerits?
25. Write down the objectives of food preservation.

(6 x 5 = 30 Marks)

PART – D

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

26. Describe chemical preservatives & its significance in food processing? Explain major organic & inorganic preservatives used in food preservation?
27. Difference between drying & dehydration of foods? Explain spray-drying process with a neat sketch?
28. Difference between freezing and Refrigeration? Explain chill Injury, freezer burn & protein denaturation of foods on low temperature storage?
29. What is thermal & UHT processing of foods with example? Explain aseptic canning of foods?

(2 x 15 = 30 Marks)
