

20U576

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Name:

Reg.No:

FIFTH SEMESTER B.Sc. DEGREE EXAMINATION, NOVEMBER 2022

(CBCSS - UG)

(Regular/Supplementary/Improvement)

CC19U FTL5 B11 - FOOD PRESERVATION & PACKAGING TECHNOLOGY

(Food Technology - Core Course)

(2019 Admission onwards)

Time : 2.00 Hours

Maximum : 60 Marks

Credit : 3

Part A (Short answer questions)

Answer *all* questions. Each question carries 2 marks.

1. How Aseptic processed foods can be sterilized?
2. Define Dehydrofreezing.
3. How Chilling injury affects food quality?
4. Define Freezing Rate.
5. What are the sources of food Irradiation?
6. Differentiate Homofermentation & Heterofermentation.
7. Define Chemical Preservatives.
8. Enumerate the working of HPP.
9. What are the benefits of Market Survey?
10. Define Packaging.
11. Define EVOH.
12. Define Retort Pouch.

(Ceiling: 20 Marks)

Part B (Short essay questions - Paragraph)

Answer *all* questions. Each question carries 5 marks.

13. Differentiate between LTLT & HTST Pasteurization.
14. Explain the process of Drying.
15. Explain Protein denaturation.
16. Differentiate between aerobic & anaerobic respiration.

17. Explain ohmic Heating.
18. Explain Smart Packaging.
19. Explain the different packaging symbols used in packaging of foods.

(Ceiling: 30 Marks)

Part C (Essay questions)

Answer any *one* question. The question carries 10 marks.

20. Define Canning. Explain the process of canning.
21. Explain detail Glass Packaging.

(1 × 10 = 10 Marks)
