

**B.Tech Food Technology**  
**Semester VII Examination, 2019**  
**Paper Title: Emerging Trends in Food Technology**  
**Paper Code: BFTC – 703**

Time: 3 Hours

Max Marks 70

*Note: 1. It is compulsory to answer all the questions of Section-A.  
 2. Answer any four questions in Section- B.*

Section-A (5\*6=30)

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- Q1.** (a) Briefly explain the process of ultrafiltration? (3)  
 (b) Write a note on osmotic dehydration? (3)
- Q2.** (a) Define pulse? (3)  
 (b) Write down applications of membrane concentration? (3)
- Q3.** (a) What are dielectric properties? (3)  
 (b) Write about Ultrasound waves? (3)
- Q4.** (a) Briefly describe pervaporation? (3)  
 (b) Briefly explain gas permeation? (3)
- Q5.** (a) What do you understand by electrical conductivity? (3)  
 (b) Briefly explain distillation? (3)

Section- B (4\*10=40)

- Q1.** Explain the principle and application of Pulse Electric Field? (10)
- Q2.** Discuss the following (10)  
 (a) Microwave heating?  
 (b) Extrusion technology?
- Q3.** Describe principle and advantages of using ohmic heating? (10)
- Q4.** Describe the application and processing by Ultrasound? (10)
- Q5.** Briefly explain principle and mechanism of radiofrequency heating? (10)
- Q6.** Explain the following (10)  
 (a) Molecular weight cut off  
 (b) Dialysis

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