

Date of Exam: 10.05.2023

10.05-2023

Roll No. _____

B.Tech. Food Technology
Semester-VI Examination – 2023
Paper Title: Non-Thermal Food Processing
Paper Code: BFTG-609

B.Tech.
648c
2023

Time Allowed: 3 h

Maximum marks: 75

(Write your Roll No. at the top immediately on receipt of this question paper)

Note:

1. *Section A is Compulsory.*
2. *Answer any five questions from Section B.*
3. *Answer any three questions from Section C.*

Section A (1x15=15)

1. Choose and tick (✓) the most appropriate answer for the following questions.
(1x10=10)

1. The order of severity of the controlled process that are performed commercially are as follows:
 - a) Commercial Sterilization < Blanching < Pasteurization
 - b) Blanching < Pasteurization < Commercial Sterilization
 - c) Pasteurization < Blanching < Commercial Sterilization
 - d) Pasteurization = Blanching = Commercial Sterilization
2. The genera of organisms that survive milk pasteurization generally belong to _____.
 - a) Mycobacterium
 - b) Streptococcus
 - c) Coxiella
 - d) Staphylococcus
3. The pressure normally used for high pressure processing ranges in between _____ and _____.
 - a) 300 GPa and 900 GPa
 - b) 300 MPa and 900 MPa
 - c) 3000 MPa and 9000 MPa
 - d) 30 MPa and 90 MPa
4. High pressure applied to foods at room temperature will reduce numbers of most vegetative bacteria up to
 - a) 0.4 log units or greater
 - b) 40 log units or greater
 - c) 4.0 log units or greater
 - d) 0.04 log units or greater
5. Intensity of each flash light used in Pulsed Light Technology is _____ times that of sunlight at sea level.
 - a) 200
 - b) 2000
 - c) 20000
 - d) 200000
6. Power ultrasound has frequencies in the range of _____.
 - a) 1.6 to 10 kHz
 - b) 16 to 100 kHz
 - c) 160 to 1000 kHz
 - d) 1600 to 10000 kHz
7. Freezing process is _____ to than that of thawing process.
 - a) Faster
 - b) Slower
 - c) Equal
 - d) None of the above
8. Cold sterilization refers to the preservation of food by
 - a) Refrigeration
 - b) Radiation
 - c) Dehydration