

18 Feb.
2021

M.Tech Food Technology
Semester I Sessional Examination, 2021
Paper Title: Food Processing and Preservation
Paper Code: MFTC – 102

Time: 1 Hour

Max Marks 15

Attempt all questions. Marks are mentioned against each question.

I. Specify the correct answer (0.5 x 10)

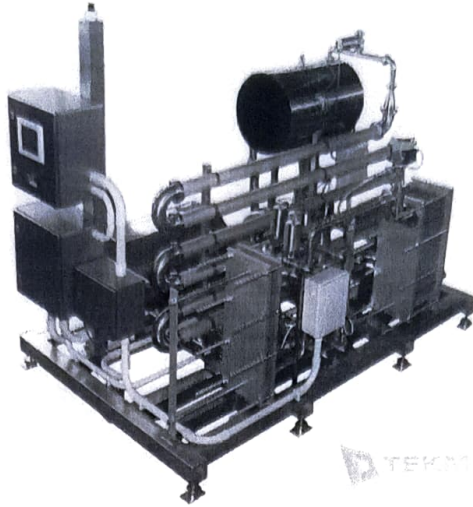
- (a) Which of the following cannot be used solely as food preservation technique
- | | |
|-----------------|---------------------------|
| (i) irradiation | (ii) canning |
| (iii) blanching | (iv) ultra heat treatment |
- (b) The factors causing spoilage of food grains are
- | | |
|--------------------------|--------------------|
| (i) moisture | (ii) temperature |
| (iii) enzymatic activity | (iv) all the above |
- (c) In modified atmosphere packaging, the gaseous composition inside the package
- | | |
|---|-----------------------------------|
| (i) remains fixed | (ii) depends on relative humidity |
| (iii) is modified and controlled during storage | (iv) changes with passage of time |
- (d) In freezing preservation, the faster rate of freezing results into formation of
- | | |
|---------------------------|-----------------------|
| (i) larger crystals | (ii) smaller crystals |
| (iii) very large crystals | (iv) no crystal |

Fill in the blanks

- (e) The characteristic golden brown colour associated with baked foods is due to _____ and _____.
- (f) The temperature at which a crystal of an individual solute exists in equilibrium with the unfrozen liquor and ice is its _____.
- (g) The loss in flavor and tissue juice after thawing of frozen foods or ingredients is termed as _____.

State true or false

- (h) Size of the pieces of food is an important factor in baking time.
- (i) Two heat resistant enzymes found in most vegetables – catalase and peroxidase
- (j) The equipment shown in the picture is a vat pasteurizer.



2. Answer any one of the following (5 x 1)

- (a) Write a brief note on the food processing policy of India.
- (b) Discuss the status of food processing industry in India.
- (c) Discuss the scope of food processing in India.

3. Answer any one of the following (5 x 1)

- (a) Differentiate between blanching, pasteurization and sterilization.
- (b) Discuss the principle of extrusion cooking.
- (c) Justify the statement, "Flash freezing is a better than slow freezing for foods".

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