

**T. Y. B. Sc. (Biotechnology) SEM – V (CBCS - 2015 COURSE) :**

**SUMMER - 2019**

**Subject: Food Biotechnology**

Day: Tuesday  
Date: 02/04/2019

**S-2019-1387**

Time: 10.00 AM TO 01.00 PM  
Max. Marks: 60

**N.B.:**

- 1) Q1 and Q5 are compulsory.
- 2) Answer ANY TWO questions from Q 2, 3, 4 in Section I.
- 3) Answer ANY TWO questions from Q 6, 7, 8 in Section II.
- 4) Answers should be written in **SAME** answer book.
- 5) Draw a labeled diagram WHEREVER necessary.

**SECTION - 01**

Q.1) Answer the following: (ANY FIVE) (2 Marks X 5 = 10)

- a) Write the use of emulsifier in dough making.
- b) What is molding in bread making?
- c) Define rancidity.
- d) What is the reason for better keeping quality in dry fruits?
- e) Define pathogen of concern in food preservation.
- f) What are psychrophiles? Write its significance in food spoilage.

Q.2) Answer the following: (5 Marks X 2 = 10)

- a) Explain how nutrient and antimicrobial constituents in food influence food spoilage
- b) What is relative humidity? Write how it will influence food spoilage.

Q.3) Explain the following: (5 Marks X 2 = 10)

- a) Write the advantages of fermented food products.
- b) Explain functioning of roller drier.

Q.4) Write short notes on the following: (5 Marks X 2 = 10)

- a) Medicinal value of mushroom
- b) Sun drying.

**SECTION - 02**

Q.5) Answer the following: (ANY FIVE) (2 Marks X 5 = 10)

- a) Write the disadvantages of spray dried products.
- b) Name two spices used in food preservation and write its action.
- c) Enlist commonly used chemical preservatives.
- d) What are organic fish?
- e) What are the different seals in tetrapack?
- f) What is the importance of approved suppliers list in quality control?

Q.6) Answer the following: (5 Marks X 2 = 10)

- a) Enlist and explain the factors that determine the dose of radiation during food preservation.
- b) Explain future applications of GM food.

Q.7) Explain the following: (5 Marks X 2 = 10)

- a) Write a short note on ionizing radiations in food industry.
- b) Explain ingredient specification in quality control.

Q.8) Write short notes on the following: (5 Marks X 2 = 10)

- a) Warehousing in quality control.
- b) Safety issues on GM food.

\*\*\*\*\*