

MAHARASHTRA ANIMAL AND FISHERY SCIENCES UNIVERSITY, NAGPUR
SEMESTER END THEORY EXAMINATION, *B.Tech. Dairy Technology* 2018-19

Semester	: VI (New Syllabus)	Academic Year	: 2018-2019
Course No.	: DT-610	Course Title	: Food Technology-I
Credits	: 3+1=4	Total Marks	: 50
Day & Date	: Thursday, 27.06.2019	Time	: 11.00 to 13.00 Hrs.

- Note :**
- 1) All questions from **Section 'A'** are compulsory.
 - 2) Solve **Any Five** questions from **Section 'B'**.
 - 3) Draw neat and well labelled diagram wherever necessary.

SECTION –‘A’

- Q. 1 A) Choose the most appropriate answer from the options given below. (05)
- i) Heating of canned foods to inactivate bacteria is called as
 - a) Pasteurization
 - b) Vacreation
 - c) Appertization
 - d) None of these
 - ii) Jelly should contain minimum % of original fruit content.
 - a) 55
 - b) 65
 - c) 45
 - d) 60
 - iii) Vinegar should contain minimum% acetic acid.
 - a) 7
 - b) 25
 - c) 50
 - d) 40
 - iv) enzyme is used to soften the tissue of fruit and vegetable during juice manufacturing process.
 - a) Lipase
 - b) Protease
 - c) Cellulases
 - d) All of these
 - v) peeling method is used in industry to remove papery layer from garlic.
 - a) Stone Peeling
 - b) Acid Peeling
 - c) Flame Peeling
 - d) Lye Peeling
- B) Explain or define the following. (05)
- i) Case Hardening
 - ii) Non-climacteric fruits
 - iii) Respiration rate
 - iv) Conching
 - v) Blanching
- Q. 2 A) Answer in one line. (05)
- i) Use of bentonite in food processing
 - ii) Types of pectin.
 - iii) Name any two modified starch
 - iv) Name any two emulsifiers used in food industry
 - v) Scientific name of tea.

(P.T.O.)

- B) State whether True or False. If false, rewrite the statement after making necessary corrections in the underlined words. (05)
- i) Sulphur dioxide and sulphites are well known anti-browning agents.
 - ii) Grape juice contains min. 6% TSS.
 - iii) Synbiotic food contains both prebiotic and probiotic organism.
 - iv) Non-climacteric foods continue their ripening process after harvesting.
 - v) Dipping of fruit in ascorbic acid acts as antifoaming agent.

SECTION –‘B’

- Q. 3 Write down different preliminary treatments given to the fresh produce. (06)
- Q. 4 Draw flow diagram of jelly manufacturing with all technical details. (06)
- Q. 5 Draw a flow diagram of chocolate manufacturing with all the technical details. (06)
- Q. 6. A) Define fruit jelly as per FSSA. (02)
B) Write purpose of blanching. (02)
C) What are crystallized fruits? (02)
- Q. 7 A) Write the various method of fruit juice. (02)
B) Describe process of freezing. (04)
- Q. 8 A) How to check end point in jam preparation. (02)
B) Write on roasting and grinding of coffee beans. (02)
C) Classify Beverages (02)
- Q.9 A) Define Marmalade (02)
B) Discuss Functional foods. (04)
