

**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) Vaccination
    - 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)

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