

MAHARASHTRA ANIMAL AND FISHERY SCIENCES UNIVERSITY, NAGPUR
SEMESTER END THEORY EXAMINATION, B.Tech. (D.T.)

Semester	: VIII (V Dean)	Academic Year	: 2021-2022
Course No.	: DT- 813	Course Title	: Food Technology – II
Credits	: (2+1=3)	Total Marks	: 50
Day & Date	: Friday, 10/06/2022	Time	: 02.30 Hrs.

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

SECTION –‘A’

Q. 1 A) Choose the most appropriate answer from the options given below. (05)

- i) According to Schoch and French theory..... is the underlying reaction of staling.
 - a) Starch hydrolysis
 - b) Fat crystallization
 - c) Retrogradation of starch
 - d) Protein denaturation
- ii) Biscuit dough contain amount of sugar.
 - a) 65-70%
 - b) 5-10%
 - c) 25-55%
 - d) 15-20%
- iii) As per FSSAI, pasta products are designated as
 - a) Macaroni
 - b) Vermicelli
 - c) Noodles
 - d) Spaghetti
- iv) Size of legumes increases times during puffing.
 - a) 6 – 7 times
 - b) 1.5 – 2 times
 - c) 3 - 4 times
 - d) 9 - 10 times
- v) Delay in bleeding may affect which of the following
 - a) Meat tenderness
 - b) Meat spoilage
 - c) Meat color
 - d) None of these

B) Define the following. (05)

- i) Oil seed meal
- ii) Pasta products
- iii) Brown rice
- iv) Staling
- v) Skinning

Q. 2 A) Give reasons for the following. (05)

- i) Chemical disinfectants are preferred for most applications in the meat industries.
- ii) Cereals are easy to store.
- iii) Why egg products are preferred to shell eggs by commercial bakers?
- iv) The nutritive value of rice increases after parboiling.
- v) Poultry meat is of higher nutritive value than that of other red meats.

(P.T.O.)

- B) State True and False. If False, rewrite the statement after making necessary correction in the underlined words. (05)
- i) Germ is the hard outer layer of grain and consists of combined aleurone and pericarp.
 - ii) Flour contains a yellowish pigment, of which about 95% consists of xanthophyll or its esters.
 - iii) In gun puffing, high temperatures are attained (600 – 800°C) followed by a pressure drop of 100 – 200 psi.
 - iv) Frozen doughs are generally manufactured by a sponge and dough method.
 - v) Soybean cannot be directly used as food because of the anti-nutritional factors present in it.

SECTION –‘B’

- Q. 3 A) Define rigor mortis. Discuss slaughtering technique of meat. (05)
B) What are cereal, pulses and oilseeds? Describe the structure of wheat and corn with the help of diagram? (05)
- Q. 4 A) Enlist the preservation methods for meat and explain use of low heat temperatures in detail? (05)
B) Discuss in detail manufacturing of biscuit with all technical parameters. (05)
- Q. 5 Give the preparation of the following.
A) Noodles (03)
B) Spaghetti (03)
C) Fish pickle (04)
- Q. 6 Write short notes on.
A) Breakfast cereals (03)
B) Parboiling of rice (03)
C) Role of essential and optional ingredients in bread making. (04)
- Q. 7 Define malting. Discuss the selection of barley for malting and give technology for manufacture of malted milk food. (10)
