

15
B.T- VII sem- Biotech-
Food Biotechnology

BE/VII/CBGS/BI/FBT

QP Code : 5963

(3 Hours)

23

Total Marks: 80

- (1) Question No.1 is compulsory
- (2) Attempt any three questions out of remaining five questions
- (3) Each question carries equal marks
- (4) Illustrate answers with sketches wherever required

1. Write Short Notes on (20)
 - a) Vitamins
 - b) Functions of Enzymes in food processing
 - c) Additives
 - d) Types of Fruit Juices

2. a) What are Micronutrients? Give the source, functions and deficiency diseases. (10)
b) What are Emulsifiers? Give the types and applications. (10)

3. a) Explain the production of Vinegar in detail. (10)
b) Describe the process of sterilization and pasteurization in detail. (10)

4. a) Explain with neat and labelled diagram different types of drying equipments. (15)
b) What are different changes brought about in food by drying? (05)

5. Write Short Notes on (20)
 - a) Minerals
 - b) SCP
 - c) Bulking Agents
 - d) Beer Mashing

6. a) Describe in detail the roles of Food Packaging. (10)
b) Describe in detail about the material used for Food Packaging. (10)