

23

Q.P. Code :13352

(3 Hours)

Total Marks: 80

- NB:
- (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) Structure of Carbohydrates.
 - b) Functions of Enzymes in food processing
 - c) SCP
 - d) Types of Fruit Juices
2. a) Explain the method of De-oxygenating and de-sugaring of beer by glucose oxidase (10)
b) What are colouring agents? Classify them with suitable examples. (10)
3. a) Explain the intrinsic factors affecting the growth and survival of microorganisms. (10)
b) What are Emulsifiers? Give the types and applications. (10)
4. a) Explain the production of Beer in detail. (10)
b) What is the purpose of drying and explain factors relevant in the control of drying. (10)
5. a) Discuss different factors affecting heat resistance of microorganisms. (10)
b) Explain the production of CHEESE in detail. (10)
6. Explain in brief. (20)
 - a) Blanching
 - b) Preservation of Food by Irradiation
 - c) Tetra pack
 - d) Vitamin B₁₂