

Sl. No. of Question Paper: 2268

Unique Paper Code :2201201

Name of the Paper : Food Processing Technology

Name of the Course : B.Tech. Food Technology

Semester : II

Duration : 3 hours

Maximum marks : 75

F-4

Instructions for candidates:

All questions carry equal marks.

Question no.1 is compulsory. Attempt five questions in all

(2.5X6= 15)

1. Answer Briefly

- a) Why Freezing is an effective method of processing?
- b) How Canning improves the shelf life of canned food?
- c) What is the role of Emulsifiers in stabilizing the colloidal dispersion?
- d) What is the importance of using packaging material for food products?
- e) What are the factors affecting foam stability?
- f) Enlist secondary methods used for waste water treatment?

2. a) Describe the CIP system with a suitable example.

(8)

b) Explain the drying curve and its effect on drying of food.

(7)

3. Differentiate between:

(3X5=15)

a) Direct and indirect freezing

b) Sol and gel

c) PE and PP as packaging material

d) Drum drying and spray drying

e) Direct and indirect method of thermal processing

4. a) Explain different physico-chemical changes in foods during freezing.

(8)

b) what are the sanitizers and explain different sanitizing methods used in food industry.

(7)

5. a) Describe the changes in food during drying.

(8)

b) Draw the detailed flow chart of commercial canning process using a suitable example.

(7)

6. Draw a labeled diagram and describe the principle of the following:

a) Fluidized bed freezer

(4 + 4)

~~(4+3)~~

b) Roller drier

(4+3)

7. Write short notes on (any three)

(5x3=15)

a) Chlorination of water

b) Aseptic processing

c) Hardness of water

d) Paper and paper board as packaging material

*Handwritten notes:*  
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10/13  
D.D.