

B.Sc. (Part—III) Semester—VI Examination
FOOD SCIENCE
(Food Processing—II)

Time : Three Hours]

[Maximum Marks : 80

Note :— All questions are compulsory.

1. (A) Fill in the blanks :
- (i) The disaccharide present in milk is _____.
 - (ii) _____ is the most abundant mineral present in egg yolk.
 - (iii) The preservation of fruits and vegetables by using salt is called _____.
 - (iv) _____ Bacterial species used for the industrial production of vinegar. 2
- (B) Choice the correct options :
- (i) HTST Pasteurization carried out at :
 - (a) 62.8°C for 30 min
 - (b) 71.7°C for 15 seconds
 - (c) 131°C for 1 second
 - (d) None of the above
 - (ii) Which among the following is used as a production strain for the production of citric acid.
 - (a) *Aspergillus niger*
 - (b) *Penicillium cryosporium*
 - (c) *Fusarium oxysporum*
 - (d) *Candida albicans*
 - (iii) Which one is the non-fermented concentrated milk product :
 - (a) Kumis
 - (b) Kefir
 - (c) Khova
 - (d) Yoghurt
 - (iv) Which of the following is called “cold sterilization” ?
 - (a) Canning
 - (b) Freezing
 - (c) Irradiation
 - (d) Desiccation 2
- (C) Answer in **one** sentence each :
- (i) Define Canning.
 - (ii) What is Fermentation ?
 - (iii) What is Whey ?
 - (iv) Define Spices. 4
2. (A) Define milk and describe types of milk. 4
- (B) Describe in brief fermented milk products. 4
- (C) Give an account of concentrated milk. 4
- OR**
- (P) Describe in detail Pasteurization. 4
- (Q) Write a note on MBRT (Methylene Blue Dye Reduction Test). 4
- (R) Describe in detail composition of milk. 4

3. (A) Write a note on squash. 4
(B) Describe the process of marmalade preparation. 4
(C) Draw well labelled flowsheet diagram of ketchup production. 4

OR

- (P) Write a note on Pickles. 4
(Q) Describe in brief quality control of fruit and vegetable products. 4
(R) Define Juice and explain process of fruit juice extraction. 4
4. (A) Describe nutritional properties of egg. 4
(B) Write a note on fish and meat spoilage. 4
(C) Describe chemical preservation of meat. 4

OR

- (P) Describe in brief physical preservation methods for poultry, meat and fish. 4
(Q) Write a note on meat curing. 4
(R) Describe the structure of egg. 4
5. Describe in detail Alcoholic beverage and explain beer processing. 12

OR

What are beverages ? Describe the classification of beverages and explain any one method for processing of non-alcoholic beverages. 12

6. Describe in detail industrial production of Red Wine. 12

OR

Describe in detail production of cheddar cheese. 12

7. (A) Write a short note on spices. 4
(B) Describe the role of spices in cooking. 4
(C) What are the properties of spices ? 4

OR

- (P) Describe medicinal importance of spices. 4
(Q) Classify the spices. 4
(R) Write note on Masala preparation. 4