

B.Sc. (Part—III) Semester—VI Examination

6S : FOOD SCIENCE

(Food Processing—II)

Time : Three Hours]

[Maximum Marks : 80

Note :— All questions are compulsory.

1. (A) Fill in the blanks :

- (i) _____ is milk coagulating enzyme.
- (ii) The fruit flavored elastic food product made usually by gelatine is _____.
- (iii) Curcumin is present in _____ spice.
- (iv) A sour tasting liquid containing acetic acid obtained by fermentation of alcohol is _____.

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(B) Choose the correct option :

- (i) An industrial operation in which specific cheap raw material converted into specific economically important product by using specific micro-organism is :
 - (a) Transformation
 - (b) Respiration
 - (c) Circulation
 - (d) Fermentation
- (ii) Which of the following proteins is present in milk ?
 - (a) Haemoglobin
 - (b) Myoglobin
 - (c) Casein
 - (d) None of these
- (iii) Which one is not class-II food preservative ?
 - (a) Benzoic acid
 - (b) Sorbic acid
 - (c) Acetic acid
 - (d) Lactic acid
- (iv) The yeast used in wine fermentation is called _____.
 - (a) Baker's yeast
 - (b) Brewer's yeast
 - (c) Food yeast
 - (d) None of these

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- (C) Answer in **one** sentence each :
- (i) Define Jam
 - (ii) What is brining
 - (iii) What is food spoilage?
 - (iv) Define Miso
2. Define milk. Give the composition of milk and describe in detail pasteurization. 4
- OR**
- Describe in detail preparations of different fermented milk products. 12
3. (A) Write a note on processing of fruit and vegetables. 4
- (B) Describe in detail squash. 4
- (C) Describe in brief wine. 4
- OR**
- (P) Describe the method of preservation of puric and ketchup 4
- (Q) Explain preparation of marmalade 4
- (R) Describe in brief carbonated beverages 4
4. (A) Describe in detail microbial spoilage of meat and fish. 4
- (B) Write a note of handling and cleaning of egg. 4
- (C) Describe physical method for fish preservation. 4
- OR**
- (P) Give the account on factors influencing spoilage of fish and meat. 4
- (Q) Describe in detail preservatives with examples and applications, used in fish, meat and eggs preservation 4
- (R) Describe in detail importance of egg in human diet. 4
5. (A) Define beverage. Describe the types of beverages. 4
- (B) Explain in brief processing of sparkling wine. 4
- (C) Write a note on Coffee. 4

OR

- (P) Describe in brief alcoholic beverages. 4
- (Q) Describe in detail mash preparation for beer production. 4
- (R) Write a note on soft drinks. 4
6. Describe in detail industrial production of citric acid. 12

OR

- Describe in detail production of pickles. 12
7. (A) Describe in detail medicinal importance of spices. 4
- (B) Give the importance of spices in human diet. 4
- (C) Write a note on antioxidant activity of spices. 4

OR

- (P) Give the classification of spices. 4
- (Q) Explain the role of spices in preservation. 4
- (R) Write a note on sources of spices. 4

