



# AJEENKYA

## D Y PATIL UNIVERSITY

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### End Term Examination (2019)

**School:** School of Engineering      **Program:** B.Tech Biotechnology (Food Biotechnology)

**Course:** Food Processing

**Course Code:** BTE309

**Semester:** VI

**Max Marks:** 50

**Duration (mins):** 120

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**Note:**

- A. Answer the following questions and cite relevant examples.
- B. Explain with diagrams where required
- C. All questions are compulsory

Q.1      Write details on the following operations of food processing      10

- (a) Mixing and forming
- (b) Centrifugation
- (c) Filtration
- (d) Distillation
- (e) Fluid flow

OR

Describe the procedures involved in preparing raw materials for food processing?

Q.2      Describe in detail the concept of water activity and the effect of water activity      10  
on foods. Support your answer with a relevant example.

OR

Short Note:

- (a) Pasteurization
- (b) Evaporation
- (c) Extrusion
- (d) Canning
- (e) Heat processing by hot air

Q.3 Describe the various stages involved in cheese processing mentioning the significance of each stage. 10

OR

Short Note:

- (a) Density and specific gravity
- (b) Viscosity
- (c) D value and Z value
- (d) Freeze drying and freeze concentration
- (e) Baking and Roasting

Q.4 Explain the process of blanching and also give significance of the processing application. 10

OR

Short Note:

- (a) Enzyme technology in food processing
- (b) Fermented foods
- (c) HACCP
- (d) Beer processing

Q.5 Explain the effect of heat processing on nutritional and sensory characteristics of food. Explain with relevant examples. 10

OR

Short Note:

- (a) Ultra high-temperature (UHT) processing of foods
- (b) Meat Processing