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RAN-2103001106030001

T.Y.B.Sc. Biotechnology (Sem. VI) Examination March - 2025

GE: Food Technology

Time: 2 Hours]

[Total Marks: 50

सूचना : / Instructions

(१)

नीचे दशावलि निशानीवाणी विगतो उत्तरवली पर अवश्य लभवी.
Fill up strictly the details of signs on your answer book

Name of the Examination:

T.Y.B.Sc. Biotechnology (Sem. VI)

Name of the Subject :

GE: Food Technology

Subject Code No.: **2103001106030001**

Seat No.:

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| Student's Signature |
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- (2) Figures to the right indicate full marks.
(3) Draw neat and labelled diagrams wherever necessary.

Q-1. Attempt the following questions: (Any four)

[08]

- Why is clearing important in the production of beverages like wine and fruit juices?
- What are the side effects of Artificial sugar aspartame?
- Explain the principle of the blanching process.
- Give 3 examples of yeast which are responsible for spoilage of soft drink.
- Define food additive and list down any four examples of food additive.

Q-2. Attempt Any Two:

[14]

- How can traditional fermentation be adapted to reduce food waste and improve sustainability?
- Explain various acid fermentations carried by traditional society.
- Describe enzyme technology in food technology.

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[1]

[P.T.O.]

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Q-3. Explain in detail Any Two: [14]

- a. Justify: effectiveness of heat as sterilizing agent.
- b. What is flocculation, and how is it used in food processing?
- c. List and define different drying methods used in food preservation.

Q-4. Attempt Any Two: [14]

- a. Explain: freezing an efficient method of food preservation
 - b. How Packaging techniques can be modified to reduce meat spoilage?
 - c. List the main microorganisms responsible for poultry and seafood spoilage.
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