


RAN-2503001304044001

B.Sc. (Biotechnology) (NEP) (Semester-IV) Examination April - 2026
BT-ME 401: Introduction to Food & Dairy Technology

Time: 1 Hour]
[Total Marks: 25

સૂચના : / Instructions (1) ઉપરોક્ત દર્શાવેલ વિગતો ઉત્તરવહી પર અવશ્ય લખવી. Fill up strictly the above details on your answer book.	Seat No.: <table border="1" style="width: 100%; height: 30px; border-collapse: collapse;"> <tr> <td style="width: 16.6%;"></td> <td style="width: 16.6%;"></td> <td style="width: 16.6%;"></td> <td style="width: 16.6%;"></td> <td style="width: 16.6%;"></td> <td style="width: 16.6%;"></td> </tr> </table> Student's Signature						

- Q-1. Short Question/One-Word Answer (Any 5 out of 6) 05**
- What is hurdle technology in food processing?
 - How are micro flocs formed?
 - What substance can be added to reduce softening of vegetables or fruits?
 - Name two enzymes that blanching helps inactivate in vegetables.
 - Which regulatory body in India monitors milk adulteration?
 - What is the role of lactic acid bacteria in milk fermentation?
- Q-2. Short Note/Brief Answer (Any 2 out of 3) 10**
- How does pasteurization differ from sterilization in terms of microbial control and food safety?
 - Compare HTST and UHT pasteurization in dairy processing.
 - Why do some consumers prefer traditional or organic foods over processed foods?
- Q-3. Short Note/Brief Answer (Any 2 out of 3) 10**
- If you wanted to make thicker homemade yogurt, what techniques from commercial production could you apply?
 - Will probiotic and prebiotic dairy products dominate future functional nutrition? Justify.
 - How can fermented dairy products help in lactose intolerance?