

Dr. Udayabansu

JAYPEE UNIVERSITY OF INFORMATION TECHNOLOGY, WAKNAGHAT
TEST -1 EXAMINATION, FEBRUARY 2019
B.Tech VI Semester

Course Code: 10B11BT612
Course Name: Food & Agricultural Biotechnology
Course Credits: 04

MAX. MARKS: 15

MAX. TIME: 1 Hr

Note: All questions are compulsory. Carrying of mobile phone during examinations will be treated as case of unfair means.

- Q1. What are dietary fibres? List some dietary fibers. [2 Marks]
- Q2. What is UHT milk? Explain. [2 Marks]
- Q3. What are poly unsaturated fatty acids? Name their types and give some examples. [2 Marks]
- Q4. Explain the types of curing technologies used in food preservation. [2 Marks]
- Q5. Name few acid preservatives commonly used as food additives? Write a note on Sorbic acid as food preservative. [3 Marks]
- Q6. Describe HTST and LTLT with respect to pasteurization? [2 Marks]
- Q7. List the general functions of roughages on gut microbiota. [2 Marks]