

JAYPEE UNIVERSITY OF INFORMATION TECHNOLOGY, WAKNAGHAT
TEST-1 EXAMINATION, FEBRUARY 2016.
B.Tech VI Semester (BT)

Subject Code: 10B11BT612

Maximum Marks: 15

Subject Name: Food and Agricultural Biotechnology

Course Credits: 04

Time: 1Hr.

Attempt all questions. All parts of each question have to be answered in one place. Carrying of mobile phone in examination centre will be treated as unfair means case.

1. How blanching is different from pasteurization? Which one is more effective and why? Why both the techniques need additional hurdle to preserve the food for longer period of times
1+1+1
2. In case of canned foods, state whether the following statements are true or not with justification
 - a. it leads to increase in a_w
 - b. it leads to lower Eh potential
 - c. canned foods are sterilized foods
 - d. the target organism is *Coxiella burnettii* 2
3. Is the food spoilage is caused only by microorganisms? Justify your answer with an example of spoilage of fruits and vegetables. 2
4. Food itself serves as intrinsic factor of spoilage (T/F). Justify your answer by taking example of milk. 2
5. The heat treatment is applied to preserve jams and jellies, still they get spoilage. What kind of microorganisms can spoil these products? How do they survive the stresses posed during processing? 2
6. Among soluble and insoluble dietary fibres, which are the best? Justify your answer by explaining role of both. 2
7. How a shelf life of food can be predicted using SSO as an indicator? Discuss the various factors which determine the SSO 2