2013

(December)

PRINCIPLES OF FOOD PROCESSING & PRESERVATION

Paper: FPT-302

Full Marks: 100

Pass Marks: 30

Time : Three hours

The figures in the margin indicate full marks for the questions.

Answer any five questions out of seven given.

- 1. (a) What are the main causes of quality deterioration and spoilage of food? 5
 - (b) Explain working principle of Fluidized bed dryer.
 5
- (c) Classify the food according to their pH.
 Explain the significance of this classification.

5

- (d) What is blanching? What are the advantages and dis-advantages of blanching?
- (a) What is irradiation? In what way it preserves the food materials?
 - (b) Enlist and explain the different processing steps involved in the canning of fruits and vegetables.
- Write short notes on (any four) of the following: 5×4
 - (a) Hot packing
 - (b) Food preservation by Sugar and Salt
 - (c) Asceptic canning
 - (d) Flash-18 process
 - (e) Commercial sterilization
 - (f) Cold storage.
- List out the classification of drying equipment and with a neat sketch explain the working of a spray dryer for milk processing. 10+10
- 5. (a) Define the term food additives. What are the main classes of food additives? What should be the characteristics of an ideal food additives? 2+5+3

(b)	What are IM Foods? H	low is their moisture
	content maintained?	5

- (c) Classify the foods according to their stability.5
- (a) What is Hurdle technology? Describe the importance of Hurdle technology in food preservation.
 - (b) The F-value at 121.1°C equivalent to 99.9999% inactivation of stain of C. botulinum is 1.53 minutes. Calculate the D₀ value of this organisms.
 - (c) What do you understand by modified and controlled atmosphere storage?
- (a) Explain working principles of freeze dryer and its utility in processing industry. 10
 - (b) Draw a neat schematic diagram of Tunnel dryer and explain its working principle. Discuss the advantages and dis-advantages of concurrent and counter current tunnel dryer. 7+3