

Total No. of printed pages = 3

FPT-602/FPT-II/6th Sem/2014/N

FOOD PRODUCT TECHNOLOGY – II

Full Marks – 70

Pass Marks – 28

Time – Three hours

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

Answer any *five* questions.

1. (a) What do you understand by 'market milk' ?
2
- (b) Draw the flow diagram of production of market milk.
3
- (c) Explain the process of standardization and homogenization and the homogenizer. 9
2. (a) Write about the use of the ingredients of CO_2 , water and acids in the production of carbonated beverages. 2+2+2=6

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- (b) Explain the stages of extraction, affination and carbonation during cane sugar processing. 4+2+2=8
3. (a) Write two characteristics of starch. 3
- (b) Define resistant starch and maltodextrins. 4
- (c) Explain the stages of roasting, grinding and defatting in cocoa processing. 7
4. (a) Describe the processing of tea. 6
- (b) Explain a procedure how baby foods are made. 8
5. (a) Explain the theory of baking. 5
- (b) Describe any three starch based indigenous products. 9
6. (a) Explain the manufacturing process of butter and cheese. 8
- (b) Describe the procedure of producing any three indigenous dairy products. 6

7. Write short notes on any *two* : 7+7=14

- (a) Puffed and snack products
- (b) Ageing and hardening in ice-cream
- (c) Extrusion and its working mechanism.