

Total No. of printed pages = 3

FPT-602/FPT-II/6th Sem/2017/M

## 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) Explain the process of drying in the production of milk powder from milk. 8  
(b) Explain the working of cream separator with its diagram. 6
2. (a) Describe the procedure of making any two indigenous dairy products.  $2\frac{1}{2} \times 2 = 5$   
(b) What is extrusion ? Explain its working mechanism.  $2 + 7 = 9$
3. (a) Explain the processes of Standardization and Homogenization in milk processing with their objectives. 8

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- (b) Explain the following : 3×2=6
- (i) Resistant Starch
  - (ii) Starch Hydrolysates
  - (iii) Maltodextrins.
4. (a) Describe the stages of refining in cane sugar processing. 7
- (b) Explain the steps of milk processing into butter. 7
5. (a) Explain the theory of baking. 5
- (b) Write the functions of any three components required in the production of carbonated beverages. 3×2=6
- (c) List out the important components of baby foods. 3
6. (a) Explain the procedure of production of cheese from milk. 8
- (b) Explain 'Ageing' and 'Hardening' in ice-cream production. 6

7. Write notes on any *four* of the following :

$4 \times 3\frac{1}{2} = 14$

- (a) Fish-based products
- (b) Meat-based products
- (c) Puffed products
- (d) Snacks products
- (e) Egg-based products
- (f) Egg-powder
- (g) Starch-based indigenous products.