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

FOOD PRODUCT TECHNOLOGY - II

Full Marks - 70

Time - Three hours

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

Answer all questions.

PART – A Marks – 25

1.	Butter has —— % milk fat and —— moisture.	% 2
2.	Particle size of spray dried milk powder —— to —— µm.	is 1
3.	The formula for % overrun of ice-cream —	
4.	Two examples of modified starch are —— a——,	
5.	RS —— is physically inaccessible or digestil	ole

resistant starch.

[Turn over

	Fermentation temperature used in processing of cocoa beans is ——— °C. 1
7.	Gluten form —— % of total proteins in wheat.
8.	Bread is an example of product made from ——— (hard/soft) wheat.
9.	The function of leavening agent in bakery products is to ———.
10.	Cured meats contain — which controls the growth of — 2
11.	In drum drying of milk, a thin coating of milk concentrate, —— % dry matter is applied to the —— drying drum.
12.	Names of two starter cultures used in production of butter are —— and ——. 2
13.	Two types of fish oil are —— and ——. 2
14.	Milk of lime is a mixture of —— and ——.
	Fatless milk is known as — milk. 1
16.	Write one function each for CO ₂ , water and acids in carbonated beverages. 1×3=3

PART - B

1.	Explain the working of an extruder. 5
2.	Define Standardization and Homogenization processes of milk. 2.5+2.5= 5
3.	Explain the theory of Baking. 5
4.	Write notes on any six : $5\times6=30$
	(a) Starch-based indigenous products
	(b) Ageing and hardening in Ice-cream
	(c) Puffed and Snack products
	(d) Ingredients required in the production of baby foods
	(e) Indigenous dairy products
	(f) Spray drying of milk
	(g) Fish-based products
	(h) Meat-based products
	(i) Production of butter

- (j) Market milk and its production stages in brief
- (k) Any two continuous stages of cane sugar processing
- (l) Roasting, grinding and defatting in Cocoa processing.

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