

B. VOC. DEGREE (C.B.C.S.S) EXAMINATION, MARCH 2018**(2015 Admission Regular)****SEMESTER VI - CORE (FOOD PROCESSING TECHNOLOGY)****VFP6G14TB - EMERGING TECHNOLOGIES IN FOOD INDUSTRY****Time : 3 Hours****Maximum Marks : 80****Part A****I. Answer all questions. Each question carries 1 marks****(6x1=6)**

1. What is RO?
2. What is radio frequency heating?
3. What is electroporation?
4. What is radappertization?
5. Define principle of osmosis.
6. What is CRP?

Part B**II. Answer any Seven questions. Each question carries 2 marks****(7x2=14)**

7. Write down the application of reverse osmosis in dairy industry.
8. Illustrate RF heating set up.
9. What is RFID?
10. What is the main disadvantage of freezing?
11. What is the legal status of food irradiation around the world?
12. What are the traditional quarantine treatment methods?
13. Difference between PEF and thermal processing.
14. What is the main disadvantage of osmotic dehydration?
15. What is Nanococheleates?
16. Define GRAS.

Part C**III. Answer any Five questions. Each question carries 6 marks****(5x6=30)**

17. Explain advantages of RO .
18. Explain High pressure processing equipment.
19. Briefly explain working of microwave heating.
20. Briefly explain application of PEF.
21. Briefly explain radiation effects.
22. How can process parameter determine in osmotic dehydration?
23. What are the advantages of osmotic dehydration process in food industry?
24. Briefly write on nanaolaminate.

Part D**IV. Answer any Two questions. Each question carries 15 marks****(2x15=30)**

25. Explain Ultrafiltration and its application
26. Explain microwave heating and radio frequency heating.
27. Explain Irradiation.
28. Explain Osmotic dehydration.