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TB246354W

Reg. No :.....

Name :.....

BACHELOR'S DEGREE (C.B.C.S) EXAMINATION, MARCH 2024

2021 ADMISSIONS REGULAR

SEMESTER VI B. Voc. Food Processing Technology- GENERAL

VFPT6G14B18 - Emerging Technologies in Food Industry

Time : 3 Hours **Maximum Marks : 80**

Part A

I. Answer any Ten questions. Each question carries 2 marks **(10x2=20)**

1. Point out the classification based on pore size of membrane.
2. List out the main cause of fouling in micro-filtration.
3. Comment on how microwaves preserve food.
4. What is dielectric loss?
5. Define microwaves.
6. What are the goals of food irradiation?
7. Define radappertization.
8. List the various types of food irradiation methods.
9. Explain the effect of temperature and agitation on osmotic dehydration.
10. Differentiate between osmosis and reverse osmosis.
11. Define ohm's law.
12. Recall on antimicrobial packaging.

Part B

II. Answer any Six questions. Each question carries 5 marks **(6x5=30)**

13. Difference between micro-filtration and nano-filtration.
14. Differentiate between microfiltration and Ultrafiltration.
15. Comment on microwave heating.
16. Differentiate between radicidation and thermoradiation.
17. Write a note on shelf Life of an Ohmically Processed Product.
18. Comment on types of food irradiation.
19. Comment on advantages and disadvantages of osmotic dehydration.
20. Comment on any five plant derived and animal derived antimicrobial agents in food.
21. Discuss the various emerging technologies in food industry.

Part C

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

22. Illustrate on principle and equipment of high pressure processing technology.
23. Explain in detail about ohmic heating and its mechanism.
24. Explain in detail on mechanism of osmotic dehydration and factors affecting osmotic dehydration.
25. Explain on animal derived antimicrobial agents used in food industry.