

Total number of printed pages – 3 **B. Tech**
CPBT 8403

Eighth Semester Examination – 2008

FOOD BIOTECHNOLOGY

Full Marks – 70

Time : 3 Hours

*Answer Question No. 1 which is compulsory
and any **five** from the rest.*

*The figures in the right-hand margin
indicate marks.*

1. Answer the following questions : 2 × 10
- (a) Distinguish between LTH and HTST with respect to milk pasteurization.
- (b) What is meant by sulfur stinker ?
- (c) Name the device used in home appliances for generation of microwaves.

- (d) How does lactic acid fermentation differ from that of ethanol ?
- (e) Name the enzymes present in rennet used for cheese making.
- (f) What is the difference between cider and beer ?
- (g) What are aflatoxins ?
- (h) What is whey ?
- (i) Write the two most important characteristic features of coliform bacteria.
- (j) What is meant by 'Ohmic heating' ?

2. Enumerate different factors responsible for the spoilage of vegetables. Add a note on the technology for vegetable preservation. 10
3. Write notes on: 5×2
- (a) LAB
- (b) Ultrafiltration

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Contd.

4. Discuss in details the process of beer brewing. 10
5. What is meant by 'Genetically Manipulated Crops' ? Discuss with examples. Add a note on its significance. 10
6. Describe and discuss the process of food waste utilization with any example studied by you. 10
7. Write notes on : 5×2
- (a) Cheese manufacturing
 - (b) Enzymes in food industry.
8. Write notes on : 5×2
- (a) Microbial safety of food products
 - (b) Pesticide contamination of food.