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FNDFNC 386

**Choice Based Credit System VI Semester B.Sc. (FND) Degree
Examination, September 2022
(2021-22 Batch Onwards)
FOOD PRESERVATION – II**

Time : 3 Hours

Max. Marks : 80

PART – A

I. Answer in brief on **any ten** of the following : **(10×2=20)**

- 1) a) Organic preservatives.
- b) Heat penetration.
- c) Air freezing.
- d) Pulsed electric field.
- e) Antioxidants.
- f) Cold storage.
- g) TDT.
- h) Ohmic heating.
- i) Pasteurisation.
- j) Quick freezing.
- k) Cryogenic liquids.
- l) Convection heating.

PART – B

II. Answer the following questions. **(4×15=60)**

- 2) a) Write a short note on the applications of non-thermal processing. **3**
- b) List the advantages involved in preservation of IMF. **5**
- c) Explain in detail the different types of heating. **7**

OR

- 3) a) Enlist the advantages of microwave heating. **4**
- b) Discuss on the preservation aspects of semi-moist foods. **4**
- c) Explain in detail the principles and applications of hurdle technology. **7**

P.T.O.



- 4) a) Write a short note on thawing. **3**
b) What are the advantages of frozen food stuffs ? **5**
c) Discuss about the selection and preparation of foods for freezing. **7**

OR

- 5) a) Enlist the general principles of freezing. **4**
b) Discuss the types of refrigeration. **4**
c) Explain in detail :
a) Indirect Contact Freezing
b) Immersion freezing
c) Fluidized bed freezing. **7**
- 6) a) Write a short note on effect of heat on texture of foods. **3**
b) Write briefly on storage of canned foods. **5**
c) Explain in detail the bottling procedure of any one fruit. **7**

OR

- 7) a) List the advantages of canning. **4**
b) Write a brief note on blanching. **4**
c) Define canning. Add a note on its general principles. **7**
- 8) a) Write a brief note on anti-browning agents used in food preservation. **3**
b) List the uses of fungicidal agents. **5**
c) Explain in detail :
a) Sanitizing agents
b) Antibiotics used in food preservation. **7**

OR

- 9) a) Write a note on natural preservatives. **4**
b) List the characteristics of chemical preservatives. **4**
c) Explain in detail the mode of action of inorganic preservatives. **7**
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