or Gunjan

JAYPEE UNIVERSITY OF INFORMATION TECHNOLOGY, WAKNAGHAT

Test -1 EXAMINATION, Feb 2018

B.Tech VI Semester (Biotechnology)

COURSE NAME: Food and Agricultural Biotechnology

MAX.MARKS:15

COURSE CODE: 10B11BT612

MAX.TIME: 1 h

Note: Carrying of mobile phones during examination will be treated as a case of unfair means.

- Q1. (a) What is the role of fibres in our diet? Give examples of fibre rich food products available in Indian market.
 - (b) Phytochemicals are essential in maintaining the health status of our body. Comment on the statement citing example of polyphenols.
- Q2. Non-thermal technologies are being used at very limited food industries. Elaborate on the disadvantages associated with commercialization of non-thermal technologies (2)
- Q3. For thermal technologies in foods, explain the following in brief:

(6)

- a) Temperature-Time profiles of pasteurization
- b) Types of canning
- c) Blanching
- Q4. What do you understand by SSO? How SSO helps in predicting the shelf life of any food product? Explain with an example of dairy based product. (3)