

**SECOND SEMESTER M.Sc. DEGREE EXAMINATION
SEPTEMBER/OCTOBER 2008**

Food Science and Technologies

Paper VI—PRINCIPLES OF FOOD PROCESSING

Time : Three Hours

Maximum : 60 Marks

Answer any five questions.

I. Write short notes on any *three* of the following : —

- (a) Browning in fruits.
- (b) Low acid foods.
- (c) Antioxidants.
- (d) Food spoilage.

(3 × 4 = 12 marks)

II. Describe the various steps of thermal processing. Mention the importance of each step.

(12 marks)

III. Differentiate between any *four* of the following : —

- (a) Vacuum packing and N₂ gas packing.
- (b) Sterilization and pasteurization.
- (c) Plate freezing and blast freezing.
- (d) Slow and quick freezing.
- (e) Chilled storage and frozen storage.

(4 × 3 = 12 marks)

IV. Explain how frozen food preservation is better than other methods of preservation.

V. Explain any *three* of the following : —

- (a) Process time.
- (b) OTS food cans.
- (c) Blanching of vegetables.
- (d) Heat resistance organisms.

(3 × 4 = 12 marks)

VI. Discuss the different principles of food processing.

(12 marks)

VII. Explain different systems used for freezing of processed foods.

(12 marks)