

**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.