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PG CBCS
M.Sc. Semester-III Examination, 2020
FOOD SCIENCE & NUTRITION
PAPER: FSN 303
FOOD PROCESSING

Full Marks: 40**Time: 2 Hours****Answer any four questions:****10X4=40**

1. What do you mean by emulsifiers? Write the role of emulsifiers in baking. Define shortening. Why antioxidants are used in baking? 2+3+2+3
2. What do you mean by leavening agents? Mention the name of common chemical leaveners used in baking. Write the role of yeasts in baking. 2+3+5
3. Discuss about straight dough fermentation process. Write the internal and external characteristics of a good bread. 4+6
4. Why wheat flour is commonly chosen in baking instead of other flours? Write the role of water in the process of baking.
5. What is sensory evaluation? Briefly describe different techniques for sensory evaluation. What is product descriptor? 2+5+3
6. What is solid state fermentation? What are advantages of solid state fermentation? Differentiate between solid state and submerged fermentation. What is the function of antifoam during fermentation? 2+3+3+2
7. Describe the steps of cheese fermentation. What is the role of calcium in cheese fermentation? What is cheese ripening? What is the role of salt in cheese ripening? 5+2+1+2
8. How do you improve a strain for better production of enzyme? Describe L-glutamate production. 5+5
9. Write the preparation process of citric acid fermentation? What is the role of iron in citric acid fermentation? Why biotin limitation condition is essential L-glutamate production? 5+2+3
10. Write the basic ingredients, procedure for preparation and nutritional value of jam. State the different types of packaging materials in food packaging with special reference to advantages and limitation. 5+5
