

Total Page:1

PG (CBCS)
M.SC. Semester-IV Examination, 2021
CHEMISTRY
PAPER: CEM-404
(CHEMICAL PRINCIPLES IN FOOD SCIENCE AND TECHNOLOGY)
Full Marks: 40 **Time: 2 Hours**

Answer any **FOUR** questions from the following:

4X10=40

1. What is thermal and osmotic dehydration of fruits and vegetables? What do you mean by CAP and MAP storage? 5+5
2. Discuss the procedure of preparation of jam and ketchup. 5+5
3. What are the components of milk? What is toned milk? What do you mean by homogenization of milk? What is margarine? 3+2+3+2
4. Write a note on Pasteurization of milk and fruits juice production. 5+5
5. What are three ways of classification of wheat? What is UHT milk? 10
6. Describe the methods of preparation of wheat products such as bread and cakes. 5+5
7. Describe the chemical composition, nutritional importance of dietary oils and fats. 10
8. Write note on (a) fat micelle (b) soap (c) detergent, (d) essential fatty acids. 10
