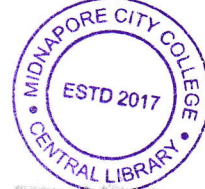


**PG CBCS**  
**M.Sc. Semester-III Examination, 2022**  
**FOOD SCIENCE & NUTRITION**  
**PAPER: FSN 303**  
**(FOOD PROCESSING)**



**Full Marks: 40**

**Time: 2 Hours**

**GROUP- A**

**Answer any FOUR of the following questions: 2×4=8**

1. What do you mean by heterolactic fermentation?
2. Define food packaging.
3. Provide the name of microorganism present in dhokla.
4. Write down the different sensory characters of fermented food.
5. What is koji?
6. What do you mean by ripening of cheese?
7. Write down the basic ingredients of biscuit preparation.
8. What is antifoam agent?

**GROUP- B**

**Answer any FOUR of the following questions: 4×4=16**

9. Write down a short note on fermentative production of penicillin.
10. Write a short note on industrial production of citric acid.
11. Write down the application of mutation for strain development.
12. Write a short note on Entner-Doudoroff pathway.
13. Write down the steps for biscuit making.
14. State two advantages and disadvantages of glass container for packaging.
15. State the importance of food labeling.
16. Discuss about MAP in food industries.

**GROUP- C**

**Answer any TWO of the following questions: 8×2=16**

17. What are the different types of genetic mechanism useful for strain development? Write down the different types of sensory properties of fermented food. 5+3

18. Mention different chemical ingredients which are indispensable for producing a fermented medium. Write down the role of microorganism in the production of mango based Indian pickles. 5+3
19. State any two importance of aseptic packaging. Discuss about the properties, advantages and limitation of plastic in food packaging. 3+5
20. Write down the role of FSSAI in food packaging. Briefly discuss about the classification of biscuits. Define WVTROTR. 3+4+1



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