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**PG (NEW) CBCS**  
**M.Sc. Semester-IV Examination, 2020**  
**CHEMISTRY**  
PAPER: CEM 404

**CHEMICAL PRINCIPLES IN FOOD SCIENCE AND TECHNOLOGY**

**Full Marks: 40**

**Time: 2 Hours**

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**Answer any one question from the following (within 250 words): 40X1=40**

1. Write down the advantages and disadvantages of osmotic dehydration?
2. Define the process of fruit juice production with flow diagram.
3. Write down the preparation of JAM.
4. Write the advantages and disadvantages of MAP. What gases are used in MAP?
5. Discuss the methods of pasteurization of milk.
6. Discuss the detail preparation of tomato sauce.
7. Mention the quality differences between buffalo and cow milk products according to FSSAI?
8. Discuss the different types of food additives.
9. What is detergent? Explain the mechanism of cleaning with detergent? Discuss the advantages and disadvantages of detergent.
10. Write down the full form of FSSAI. Discuss biscuits and bread preparation.
11. Describe the method of controlled and modified atmospheric packaging. Write the advantages of controlled atmospheric packaging.
12. What are factors affecting osmotic dehydration? What are the common pathogens present in milk? Write the classification of wheat.

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