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Unique Paper Code : 2206000014
Name of the Paper : Minimal Food Processing
Type of the Paper : SEC
Semester : IV VI
Programme : B.Sc.(H) Food Technology (NEP-UGCF)
Duration : 1 hours
Maximum marks : 30

Instructions for candidates:

1. Write your Roll No. on the top immediately on receipt of this question paper.
 2. Attempt any **Three** questions.
 3. Part of the questions to be attempted together.
 4. All questions carry equal marks.
 5. Use of calculator - not applicable
- 1.a) Define minimal food processing and explain its objectives. (5)
b) Discuss the role of minimal processing in economic value creation and consumer convenience. (5)
2. a) Describe the minimal processing methods used for meat and fish. (5)
b) Explain minimal processing techniques used for poultry and dairy products. (5)
- 3.a) Explain the principle and application of Pulsed Light technology in food processing. (5)
b) Explain the principle and application of Ohmic Heating in minimal food processing. (5)
- 4.a) Write a short note on Sous Vide Technology. (5)
b) Describe the role of refrigeration and freezing in minimal food processing. (5)