

This question paper contains 2 printed pages]

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S. No. of Question Paper : 11720

Unique Paper Code : 2206000014

Name of the Paper : Minimal Food Processing

Name of the Course : B.Sc. (Hons.) Food Technology, NEP-UGCF

Semester : I/III/V, SEC

Duration : 1 Hour

Maximum Marks : 30

(Write your Roll No. on the top immediately on receipt of this question paper.)

Attempt three questions in all.

Question No. 1 is compulsory.

All questions carry equal marks.

1. Briefly describe the following :

5×2=10

- (a) Pulsed electric field
- (b) Food irradiation
- (c) Economic importance of Minimal processing
- (d) Applications of Ohmic heating
- (e) Sous Vide.

P.T.O.

2. Explain the principle, advantages, limitations and applications of High-pressure processing as a technique used for minimal processing of foods. 10
3. Outline the methods used for minimal processing of fruits and vegetables.
Describe the various physiological and biochemical changes taking place during processing. 5+5=10
4. Write short notes on (any two) : 2×5=10
 - (a) Minimal processing of Dairy products
 - (b) Thermal processes used for minimal processing of foods
 - (c) Pulsed Light Technology.