

[This question paper contains 2 printed pages.]

Your Roll No.....

Sr. No. of Question Paper : 4654

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Unique Paper Code : 2206000014

Name of the Paper : Minimal Food Processing

Name of the Course : SEC

Semester : II/IV/VI

Duration : 1 Hour

Maximum Marks : 30

Instructions for Candidates

1. Write your Roll No. on the top immediately on receipt of this question paper.
2. Question No. 1 is compulsory. Attempt **three** questions in all.

1. Define the following (Any **Five**) : (5×2=10)
 - (a) Minimal Processing
 - (b) Pulsed Light Technology
 - (c) Refrigeration
 - (d) Sous Vide
 - (e) High-Pressure
 - (f) Processing (HPP)
 - (g) Freeze Drying

P.T.O.

2. Explain the role of minimal processing in economic value creation. (10)
3. Describe physiological and biochemical changes in meat and poultry during minimal processing. (10)
4. Explain the principle and application of Ultrasound in minimal food processing. (10)
5. Differentiate between Traditional vs. Advanced Minimal Processing Technologies. (10)