

[This question paper contains 2 printed pages.]

Your Roll No.....

Sr. No. of Question Paper : 4691

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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 Hours

Maximum Marks : 30

समय : 1 घण्टे

पूर्णांक : 30

Instructions for Candidates

1. Write your Roll No. at an appropriate place on receipt of this question paper.
2. Attempt three question in all.
3. Question No.1 is compulsory.

Q1. Define the following (Any Five): (5×2=10)

- a. Vacuum Packaging
- b. Pulsed Light Technology
- c. Refrigeration
- d. Ultrasound Processing
- e. Freeze Drying
- f. High-Pressure Processing

Q2. Explain the importance of minimal processing in retaining nutritional quality and extending shelf life. (10)

P.T.O.

Q3. Discuss minimal processing methods for meat, fish, and poultry products. (10)

Q4. Write the principle and applications of Ohmic Heating in minimal food processing. (10)

Q5. Differentiate between the following (any one): (10)

- a. Irradiation and Sterilization
- b. MAP and CAP