**ST JOSEPH’S UNIVERSITY, BENGALURU -27**

Registration Number:

Date & Session:

**M.Sc. FOOD SCIENCE AND TECHNOLOGY – I SEMESTER**

**SEMESTER EXAMINATION: OCTOBER 2023**

**(Examination conducted in November /December 2023)**

**FST 1122: PRINCIPLES OF FOOD PROCESSING AND PRESERVATION**

**(For current batch students only)**

**Time: 2 Hours Max Marks: 50**

**This paper contains 1 printed page and FOUR parts**

1. **Answer any FOUR of the following 3×4=12**
2. What is Dehydrofreezing? Give its principle.
3. What are the different types of atomizers in Spray Drying?
4. Define Fluidized Bed Drying and give its principle.
5. What are the permissible limits for Chemical Preservatives?
6. What is the significance of Hermetic Sealing in Aseptic Processing?
7. What are the International Perspectives of Food Processing?
8. **Answer any TWO of the following 5×2=10**
9. Write a brief note on Hydrostatic Pressure Cooking and the application of water in Pressure Generation.
10. Write brief notes on the effect of Cold Storage on Quality of Foods.
11. Write a note on prevention of Browning with examples of Antibrowning agents.
12. **Answer any TWO of the following 10×2=20**
13. Discuss the different types of Fermentation in foods.
14. Describe the Physical and Chemical changes occurring in foods due to drying.
15. Explain the process of Food Concentration with examples.
16. **Answer the following 8×1=8**
17. An Ingredient A is added to encapsulate bioactive compounds while manufacturing milk powder along with other ingredients like milk solids, emulsifier and sugar .
    1. Name the ingredient. Mention its significance. 3
    2. Briefly discuss the drying process and its applications. 5