

2006 JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY

IV B.TECH II SEMESTER SUPPLEMENTARY EXAMINATIONS

FOOD SC IENCE TECHNOLOGY
(BIO-TECHNOLOGY)

APRIL / MAY 2006

TIME: 3 HOUR
MARK: 80

ANSWER ANY FIVE QUESTIONS ALL QUESTIONS CARRY EQUAL MARKS

1. Write a note on how food industries are important with respect to nutritive value?
2. Explain in detail with suitable example, how microbial contamination effects food industry?
3. Write a note on common vegetable spoilages by microbes with atleast three examples and their Preservation?
4. Give an account of importance of low temperature in food preservation?
5. Give an account of bread as a fermented food?
6. Write about food industries' quality criteria and control measures?
7. Explore the possibilities of plant gene expression among microorganisms and food industries?
8. Comment on
 - (a) Patulin
 - (b) Aflatoxinof an industrial area.