

**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

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ANSWER ANY FIVE QUESTIONS ALL QUESTIONS CARRY EQUAL MARKS

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1. Describe how the nutritive values of food can be sustained by using Biotechnology principles?
2. Discuss the factors can effect the growth of microorganisms associated with food?
3. List common contaminants of fish meat and details of preservative methods?
4. Explain how chemical and enzymatic changes occur in freezing and storage?
5. Discuss the importance of raw material and the production of beer?
6. Explain various process steps in the production of high fructose corn syrup?
7. Briefly describe the various methods of genetic manipulations and food industries?
8. Explain briefly
  - (a) Staphylococcal enterotoxins
  - (b) SEnteropathogenic Escherichia coli