[3 Hours] **[Total Marks: 80]**

Instructions to the candidates if any: -

1. **Question No. 1 is compulsory**
2. **Attempt any three questions from the remaining five questions**
3. **Assume suitable data wherever necessary**
4. **The figures to the right indicate full marks**

Q. No. 1

a. Discuss food fortification with suitable examples. [05]
b. Write a short note on homogenization in liquid foods. [05]
c. Discuss the unit operation of pasteurization in food processing. [05]
d. Write short note on modified atmospheric storage(MAS). [05]

Q. No. 2

a. Discuss hurdle technology with suitable examples [10]
b. Discuss the importance of membrane concentration processes in food processing [10]

Q. No. 3

a. Discuss the manufacturing of fruit juice. [10]
b. Write short notes on the following. [10]
   1. Refrigerant used in refrigeration of foods.
   2. Good manufacturing practices.

Q. No. 4

a. Discuss important equipment used for size reduction in liquid foods. [10]
b. Discuss the importance of packaging in food processing [10]

Q. No. 5

a. Write short notes on the following. [10]
   1. Aseptic processing
   2. Blanching.
b. Discuss the process of milk powder manufacturing in detail. [10]

Q. No. 6

Write short notes on the following (Any four)- [20]

a. Constituents of foods
b. Forming in food processing
c. Freeze drying.
d. Ambient temperature processing of food.
e. Advantages of thermal processing of foods

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