Instructions:

(1) Figures to the right indicate full marks.
(2) Figures to the right indicate full marks.
(3) Figures to the right indicate full marks.

1. Write answers in short any four: 8
   (a) Give examples of any enzymes used in starch modification.
   (b) Write full form of UHT and HTST
   (c) Enlist the bacteria, responsible for microbial spoilage of fruit juice.
   (d) Define: intermediate moisture foods
   (e) Enlist any four types of spoilage found in fruits.

2. Attempt any two: 14
   (a) Give detailed account on Blanching process
   (b) Write a detailed note on Traditional Food Technology.
   (c) Comment: Cold storage is an important food preservation technique.
3 Explain in detail any two:
(a) How modern biotechnology help in Food industries?
(b) Write a note on Pasteurization technique.
(c) Write Note on Spoilage of Miscellaneous food.

4 Write answer of any two:
(a) Explain: Freezing - As an efficient method of food preservation.
(b) Explain: How spoilage of fresh and processed meats occurs?
(c) Write a note on Spoilage of fresh and frozen vegetables.