



KERALA AGRICULTURAL UNIVERSITY
B.Tech.(Food Engg.) 2018 Admission
III Semester Final Examination-December 2019

Fdqu 2104

Biochemistry of Processing and Preservation (1+1)

Marks: 50
Time: 2 hours

I Fill in the blanks

(10x1=10)

1. World food day is celebrated on _____.
2. Bacteria that can grow in the absence of oxygen are called _____.
3. Organic acid in lemon is _____.
4. Example for a climatic fruit is _____.

Name the following

5. Hormone which is commonly used to ripen fruits
6. A synthetic antioxidant used to prevent rancidity.
7. Acid formed during fermentation of milk.

Answer the following

8. Which is the principle protein in wheat?
9. Which is the storage polysaccharide in animals?
10. Which is the vitamin available more in rice bran?

II Write Short notes on any FIVE of the following

(5x2=10)

1. Retrogradation
2. Dextrinisation
3. Caramelisation
4. Malting
5. Rancidity
6. Respiration rate
7. Blanching

III Answer ANY FIVE of the following.

(5x4=20)

1. Differentiate between gelatinization and gelation.
2. Explain the effect of moist and dry heat on starch.
3. What is maillard reaction?
4. Explain electrophoresis
5. Differentiate climacteric and non climacteric fruits
6. Explain syneresis
7. Explain different classes of preservatives.

IV Write an essay on any ONE of the following

(1x10=10)

1. Explain the process of browning of fruits and vegetables
2. Explain the changes occur to different biomolecules during cooking.
