

TELANGANA UNIVERSITY
S.S.R. DEGREE COLLEGE, NIZAMABAD (C.C:5029)
III SEMESTER INTERNAL ASSESSMENT II EXAMINATIONS
FOOD TECHNOLOGY QUESTION BANK

I. Fill in the blanks.

1. Surgaring methods dehydrates microbial cells by plasmolysis.
2. The process of preserving meat by sterving in a covered earthenware jug jugging
3. Pasteurization is the process of heating milk above the boiling point
4. Nicolas is father of canning.
5. The reason for food spoilage is autolysis
6. Potatos irradiated for sterilization purpose.
7. Unit for radiation energy is Gray
8. Cold sterilization is also called as irradiation
9. Most common sources of food irradiation is cobalt-cobond cesium 137
10. Radiation is recommended for food sterilization Gamma radiation
11. Symbol use for irradiated food is called as Radura
12. Steam source for heating the evaporators.
13. Agitated thin film evaporator is called wiped film evaporator.
14. Short tube vertical is called calansia evaporator.
15. Thermo-siphon is the principle behind rising film evaporators.
16. Parallel feed evaporator is mainly used when the Geed is almost saturated.
17. Filtration process can be used to separate a liquid from an insoluble solid.
18. Handpcking processes can be used to separate impurities from wheat.
19. Salt is obtained from searwater by the process of evaporation
20. The separation of heavier, insoluble inpurities in an undisterebled mixture solution is known as sedimentation
21. The process of separating camphose from san is sublimation
22. The process in a mixture of heavies particles and lighter particle are separated by the wind and winninging
23. Steam suitable source for heating the evaporators.
24. Agitated thin flim evaporator is called wiped film evaporator.
25. Forced circulation evaporator is used to avoid crystallization.
26. Parallel feed evaporator is mainly used when the feed is almost saturated.
27. Vaccum evaporator has low compression ratio.
28. The ideal packaging material for high pressure processing of foods is flexible pouches
29. The browning involved when bread is toasted is dextrinisation
30. The main purpose of blanching vegetables before freezing is to deactive enzyme
31. Canned tomatoes examples of semi perishable foods.
32. The most important product for preparation of fruit jelly is pectin
33. In receipt of world vegetable production India is placed in the rank of second
34. Aluminium foil has moisture vapour transmission rate as low
35. Blanching is commonly done in vegetable industries to inactivate enzyme
36. The fruit ripening is due to the production of ethylere
37. Cow acid foods are foods with a pit value of greater than 4.5
38. During processing of fruits and vegetables transport losses occur in generate are 30%
39. Retrogradation respect to staling of bread.
40. Clarification of milk works on the principle of centrifuge

II. Short Answers.

1. Define irradiation?

Ans: Food irradiation is a process in which food products are exposed to a controlled amount of radiant energy to increase the safety of the food and to extend shelf life of the food.

2. Define Blanching?

Ans: Blanching is a unit operation prior to freezing canning or drying in which fruits or vegetable are heated for the purpose of inactivating natural enzymes.

3. Define sterilization?

Ans: The freeing of an article from all living organisms, including viruses, bacteria, spores, fungi pathogenic and non pathogenic.

4. Asepsis?

Ans: Asepsis is the state of being free from disease causing contaminants [such as bacteria, viruses, fungi and parasites] or preventing contact with micro organism.

5. Gas preservation?

Ans: Changing the atmosphere inside the container that a food is packaged in replacing with a specified level of pure gas.

6. Evaporation?

Ans: Evaporation is a type of vaporization that occurs on the surface of a liquid as it changes into the gas phase.

7. Food Irradiation?

Ans: Food irradiation is the process of exposing food and food packaging to ionizing radiation, such as from gamma rays, X-rays or electron beams.

8. Sundrying?

Ans: Sun drying is the evaporation of water from products by sun or solar heat, assisted by movement of surrounding air.

9. Foam mat drying?

Ans: Foam-mat drying is an alternative method that allows the removal of water from liquid materials and pureed materials.

10. Drying curve?

Ans: Drying curve are generally graphs of the moisture of a food products versus time or plots of the rate of water removal versus time.