

xiv) What are the advantages and disadvantages of using crude media?

xv) How vitamins are produced commercially?

SECTION-C

Note: Long answer type questions. Attempt any three questions. 3x10=30

Q.3 How beer is produced? Describe with suitable flow diagram.

Q.4 What is the difference between distilled and non-distilled alcoholic beverages? Explain production steps of distilled alcoholic beverages.

Q.5 How alcohol consumption affects the health of a person? Describe.

Q.6 Describe the production steps of Tempeh and Miso?

Q.7 How single cell proteins are produced commercially?

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4th Sem. / Food Technology

Subject : Food Fermentation Technology

Time : 3 Hrs.

M.M. : 100

SECTION-A

Note: Very Short Answer type questions. Attempt any 15 parts. (15x2=30)

- Q.1
- a) What is fermentation?
 - b) Why milk is liquid while curd is semi solid?
 - c) What is the function of agitator?
 - d) Why spargers are used in fermentors?
 - e) Name any two yeast used in fermentation.
 - f) _____ is the enzyme that breaks down pectin, a polysaccharide found in fruit.
 - g) Bologna and salami are fermented products of meat or vegetables?
 - h) Tequila is native to which country?
 - i) From which grain tempeh is prepared?
 - j) Name any traditional fermented beverage.

- k) _____ gum is a polysaccharide produced by the bacterium *Xanthomonas campestris* on the cell wall.
- l) Lactic acid fermentation causes increase or decrease in pH of the media?
- m) Which antibiotics are produced by fermentation?
- n) _____ is extracted from the stomachs of milk fed veal calves.
- o) Name any two alcoholic distilled beverages.
- p) Which organic solvents are the products of fermentation industry?
- q) _____ is an enzyme used in the production of dried egg whites.
- r) L-glutamic acid and L-lysine are amino acids produced by the biochemical process called _____.

SECTION-B

Note: Short answer type questions. Attempt any ten parts 10x4=40

- Q.2 i) What is the difference between distilled and non-distilled alcoholic beverages?

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- ii) How antinutritive factors are lowered by fermentation?
- iii) What are the precautions used while preparing pure culture?
- iv) Write down the health benefits of bifid-amended fermented milk products.
- v) How wine is produced commercially?
- vi) What are the advantages of using single cell protein in nutrition?
- vii) What is the difference between anaerobic and aerobic bacteria?
- viii) What is the relation of degree proof and alcohol percentage in any alcoholic beverage?
- ix) How sausages are made?
- x) What is distillation? How it is used in alcoholic beverage industry.
- xi) What is the difference between curd and yoghurt?
- xii) What is the difference between a synthetic and crude media?
- xiii) How miso is produced?

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