



Principles of Agro Food Process Technology EAG 253-2

Instructions

Answer **all** questions.

No. of questions : Two (02)
No. of pages : One (01)
Total marks allocated : 60%
Time : One (01) hour

Part II

1. I. Give your comments on following.

a. Damages caused due to under blanching are greater than that of over blanching.

(7.5 marks)

b. Modified atmospheric storage is more advantageous than controlled atmospheric storage.

(7.5 marks)

II. Briefly explain the advantages and disadvantages of food processing using irradiation.

(7.5 marks)

III. Briefly explain the main steps of raw material preparation.

(7.5 marks)

2. Write short notes on **two (2)** of the following topics;

I. Freeze drying (15 marks)

II. Heat sterilization (15 marks)

III. Measures to assure food safety and food quality (15 marks)

IV. Use of microwaves in food processing (15 marks)