

Q.24 How Beer is produced? Describe with suitable flow diagram?

Q.25 Write a detailed note on agitator and sparger?

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3rd Sem./ Food Technology
Sub : Food Fermentation Technology

Time : 3 Hrs.

M.M. : 60

SECTION-A

Note: Multiple choice questions. All questions are compulsory (6x1=6)

- Q.1 Why do hops added to a beer?
- a) To give the liquid a nice color
 - b) To act as a preservative
 - c) To make it taste nice
 - d) To make it smell nice
- Q.2 The crushed grapes are known as _____.
- a) Must
 - b) Wort
 - c) Malt
 - d) Sonti
- Q.3 What is the temperature of liquid nitrogen?
- a) 67°C
 - b) 37°C
 - c) 0°C
 - d) -196°C

- Q.4 Natto is produced from fermenting _____.
- a) Milk b) Soyabean
c) Cabbage d) Barley
- Q.5 The optimum pH for the growth of most bacteria lies between
- a) 5-9 b) 2-3.5
c) 6.5-7.5 d) 9-9.5
- Q.6 The agitator is required to _____.
- a) Provide air b) Mixing objectives
c) Purify the product d) Sterilize the media

SECTION-B

Note: Objective/ Completion type questions. All questions are compulsory. (6x1=6)

- Q.7 Which gas is formed in alcoholic fermentation?
- Q.8 Tequila is made from which plant?
- Q.9 Wine is made from which fruit mainly?
- Q.10 SCP stands for _____.
- Q.11 Name any fermented product which is not a vegetable and fruit-based fermented products?
- Q.12 The fermenter vessel must be provided with all the facilities for temperature, pH. (True/False)

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SECTION-C

Note: Short answer type questions. Attempt any eight questions out of ten questions. (8x4=32)

- Q.13 What are the basic configuration of fermentor?
- Q.14 Explain the mechanism of vinegar production?
- Q.15 Define Single Cell protein? What are the advantages and limitation of Single Cell Protein?
- Q.16 Explain the fermentation process in wine making?
- Q.17 How tempeh is produced commercially?
- Q.18 What is the difference between distilled and non-distilled alcoholic beverages?
- Q.19 How sauerkraut is produced commercially?
- Q.20 What are the precursors and antifoaming agent?
- Q.21 Define distillation? Explain any one distilled beverage with flow chart?
- Q.22 Write short note on the steps required to maintain fermentor for long term production?

SECTION-D

Note: Long answer type questions. Attempt any two questions out of three questions. (2x8=16)

- Q.23 Explain the production steps of some Indian traditional fermented food products?

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