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Unique Paper Code : 2206000014
Name of the Paper : Minimal Food Processing
Type of the Paper : SEC
Semester : IV ~~VI~~
Programme : B.Sc.(H) Food Technology (NEP-UGCF)
Duration : 1 hour
Maximum marks : 30

Instructions for candidates:

1. Write your Roll No. on the top immediately upon receipt of this question paper.
2. Attempt any **Three** questions.
3. Part of the questions to be attempted together.
4. All questions carry equal marks.
5. Use of calculator - not applicable

- 1.a) Define minimal processing. Mention its significance in food processing (4)
b) Explain the importance of minimal processing in retaining nutritional quality and extending shelf life. (6)
- 2.a) Explain the principle of Modified Atmosphere Packaging (MAP). (5)
b) Describe Controlled Atmosphere Packaging (CAP) and its application in minimal food processing. (5)
- 3.a) Discuss the minimal processing techniques for fruits and vegetables. (6)
b) Describe the physiological and biochemical changes that occur during minimal processing of fruits and vegetables. (4)
- 4.a) Explain the principle and application of High-Pressure Processing. (5)
b) Explain the principle and application of Pulsed Electric Field Processing. (5)