# LOYOLA COLLEGE (AUTONOMOUS), CHENNAI - 600 034

### .Sc. DEGREE EXAMINATION - FOOD CHEMISTRY AND FOOD PROCESSING

THIRD SEMESTER - NOVEMBER 2017

### 16PFP3ID01 - FOOD BIOTECHNOLOGY

Date: 11-13-2017 Dept. No. Max. : 100 Marks
Time: 09:00-12:00

### Part A

### Answer all the questions.

 $10 \times 2 = 20 \text{ marks}$ 

- 1. What is Quercetin?
- 2. Define Biofortification.
- 3. List any two mycotoxins.
- 4. Expand EPA and write a brief note.
- 5. What are kelps?
- 6. What are Bio surfactants?
- 7. What are anti staling agents?
- 8. List out the neutraceutical applications of Spirulina.
- 9. What is the role of chymosin in cheese production?
- 10. Differentiate the submerged and solid state fermentation process.

### Part B

### Answer any eight questions.

 $8 \times 5 = 40 \text{ marks}$ 

- 11. Write a short note on algal transgenics.
- 12. Discuss the importance of microalgae and its benefits.
- 13. Briefly explain the toxicity of marine phycotoxins.
- 14. Write about the production and application of ferritin products.
- 15. Expand HACCP and write brief notes.
- 16. What are the impacts of herbicide tolerant plants.
- 17. Critically analyse the draw backs of Single cell protein tecnology
- 18. Enumerate the industrial production process of chlorella and spirulina.
- 19. Write a note on acid fermented dairy product.
- 20. Eloborate the fungal enzymes used in food industries.
- 21. Explain the mushroom cultivation process.
- 22. Discuss the applications of agar and carrageanean in food industries.

#### Part C

## Answer any four questions.

 $4 \times 10 = 40 \text{ marks}$ 

- 23. Discuss the importance of algae as a source of nutraceuticals.
- 24. Explain in detail the natural toxins of plant origin.
- 25. Write in detail about the role of genetic modification technology in nutritional improvement of rice.
- 26. Write a detailed note on enzymes in fruit juice stabilization and clarification.
- 27. What are functional foods? Explain the role of bio colours in the development of pro biotic and pre biotic foods.
- 28. What are Bioreactors? Explain the types and industrial applications of bioreactors in detail