

LOYOLA COLLEGE (AUTONOMOUS), CHENNAI – 600 034



M.Sc. DEGREE EXAMINATION – FOOD CHEMISTRY AND FOOD PROCESSING

THIRD SEMESTER – NOVEMBER 2018

16/17PFP3ID01 – FOOD BIOTECHNOLOGY

Date: 02-11-2018

Dept. No.

Max. : 100 Marks

Time: 09:00-12:00

Part A

Answer all the questions.

10 x 2 = 20 marks

1. What is HACCP?
2. Name any two food toxins.
3. What are phycotoxins?
4. Write a note on cisgenic product.
5. Give an example for a biofortified crop.
6. Write a note on toad stool
7. What is meant by 16rRNA sequencing?
8. Define bio colors.
9. Mention the applications of carageenan in food industries.
10. Mention the application of Enzymes as antistaling agents.

Part B

Answer any eight questions.

8 x 5 = 40 marks

11. Write a note on the impacts of genetically modified crops.
12. Explain the particle gun bombardment technique used in gene transfer of food crops.
13. Discuss the ethical issues involved in production of GM crops..
14. Give a brief note on algae as a source of nutraceutical.
15. Briefly explain the good manufacturing practices in food industry.
16. Write a short note on natural toxins of plant origin.
17. Discuss the applications of enzymes in Juice production and Stabilization.
18. Describe the Mushroom cultivation process.
19. Write a note on Solid state fermentation.
20. Enumerate the applications of microbial biopolymers.
21. Write a note on functional foods.
22. Discuss the applications of pre and pro biotic foods in Nutraceutical Industries.

Part C

Answer any four questions.

4 x 10 =40 marks

23. Give an account on transgenesis in algae.
24. Write a detailed essay on heavy metal contamination and pesticide residues in food.
25. Explain the technology used for production of golden rice.
26. Explain in detail the industrial production process of Chlorella and Spirulina
27. Discuss the role of Bioreactors with its types and design.
28. Elaborate on acid fermented dairy products

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