

**M.SC. IN FOOD SAFETY AND
QUALITY MANAGEMENT
(MSCFSQM)**

**Term-End Examination
December, 2025**

**MVP-008 : NOVEL TECHNOLOGIES FOR FOOD
PROCESSING AND SHELF LIFE EXTENSION**

Time : 2 Hours

Maximum Marks : 50

Note : Answer any *five* questions. All questions carry equal marks.

1. Write short notes on the following (any two) : 2×5=10
 - (i) Applications of microwave heating in food processing
 - (ii) Foaming of food protein
 - (iii) Bleaching of oil
2. Narrate the factors that affect food quality during processing and storage. 10

[2]

3. Explain the process principles and technology involved in high pressure processing of food. 10
4. Write down the applications of membrane technology in food processing. 10
5. How are packaging materials and equipments sterilized for aseptic processing and packaging ? 10
6. List out the microencapsulation techniques and explain any *two* of them. 10
7. What are the causes of grain losses ? Describe the Indian traditional grain storage structures. 10
8. List out the principles of food preservation. Explain the different techniques of food preservation. 10

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