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MVP-008

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

Term-End Examination

June, 2026

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

Time : 2 Hours

Maximum Marks : 50

Note : (i) Answer any **five** questions.

(ii) All questions carry equal marks.

1. Write short notes on the following (any two) :

2×5=10

- (i) Gelatinization of starch
- (ii) Supercritical fluid extraction
- (iii) Hydrogenation of fatty acids

[2]

2. Describe browning reactions in food. 10
3. What are the effects of high pressure processing on microbial and sensory qualities of food ? 10
4. Discuss microwave heating of food with its advantages and drawbacks. 10
5. How is Hurdle technology used for food processing ? 10
6. Elaborate the applications of nanoparticles in food industry. 10
7. What are the characteristics of fortified food ? Explain the methods of food fortification. 10
8. What is the need of gluten-free products and how is it produced ? 10

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