

[Time: Two and a half Hours]

[Marks:60]

Please check whether you have got the right question paper.

- N.B:
1. All questions are compulsory
 2. Figures to the right indicate full marks
 3. Mixing of sub questions is not allowed
 4. Draw diagrams wherever necessary

- Q1** **12 M**
- A Explain the principle of supercritical fluid extraction (SFE). Discuss with sketch the equipment used for the SFE. 6
- B Discuss various dehydration techniques used for natural material dehydration. 6
- OR
- C Write a note on “Applications of Pressurized low polarity water in extraction of bioactive compounds”. 6
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- Q2** **12M**
- A Describe how nutraceuticals help in prevention of allergy. 6
- B Write a brief note on what is chemoprevention. 6
- OR
- C Describe the concept of cellular signaling as targets. 6
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- Q3** **12M**
- A Explain in brief the initial and critical moisture content. 6
- B Explain the Package Design requirements in packaging 6
- OR
- C A biscuit has an initial moisture content of 2.5% and a critical moisture content of 6%. A pack has to be developed for 50g biscuit in flexible laminate for a shelf life of 180 days (6 months). The laminated pouch for the biscuit has an area of 200sqcm. What should be the WVTR of the laminate to offer a life of 6 months. Explain reason at every stage. (Note WVTR is express as g/sqM / day) 6
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- Q4** **12M**
- A Explain the consumer buying behavior and food purchase habits of the people. 6
- B Explain the basics of communication processes used to convey oral message. 6
- OR
- C How to communicate health claims for functional foods 6
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- Q5** **12M**
- Short notes: (Any 3)
- A MAP & CAP
- B Stages of cancer
- C Impact of legislation on advertising
- D Distillation and its application
- E Canning Technology