## BV(4/CBCS) FPM/FPT-VC-4036/22

## 2022

## FOOD PROCESSING MANAGEMENT/ FOOD PROCESSING TECHNOLOGY

QP: Food Microbiologist

Paper: FPM/FPT-VC-4036

## (Fermentation Technology)

Full Marks: 60

Time: 3 hours

The figures in the margin indicate full marks for the questions

L.	Ans	wer the following as directed: 1×7
	(a)	In the fermenter, aeration is done by
		( Fill in the blank )
	(b)	is a fermented dairy product.
		( Fill in the blank )
	(c)	Baffles are incorporated into the fermenter to prevent vortex formation.
		( State True or False )

What are antifoams?

=7

(d)

- (e) What do you mean by asepsis?
- (f) What is meant by aspect ratio of a fermenter?
- (g) What is thermophilic microorganism?
- 2. Write very short answer-type questions:  $2\times4=8$ 
  - (a) Define downstream processing.
  - (b) Classify beer on the basis of cultures used.
  - (c) What is titratable acidity? For Dahi, against which acid titratable acidity is checked?
  - (d) What is LAB? Classify them with example.
- 3. Write short answer-type questions (any three):

5×3=15

- (a) Write the parameters for an ideal fermenter.
- (b) Define fermentation. Classify fermentation on the basis of end products produced.
- (c) What are the four phases of growth in a fermenter? Explain.

- (d) Write a short note on submerged fermentation.
- (e) Explain the processing of wine with a suitable flowchart.
- 4. Write essay-type questions (any three): 10×3=30
  - (a) Draw a neat labeled diagram of a fermenter and explain its different parts.
  - (b) Write short notes on the following:
    - (i) Airlift fermenter
    - (ii) Tower fermenter
  - (c) Write short notes on the following fermented products:
    - (i) Sauerkraut
    - (ii) Miso
    - (iii) Tempeh
    - (iv) Dosa
  - (d) Define starter culture and mother culture. Which stage is important in fermentation process based on the microorganism growth curve? Write four characteristics of a good culture.
  - (e) Describe about inoculums development and microbial growth curve.