

R09

Code No: C9105

**JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY HYDERABAD
M.TECH I SEMESTER EXAMINATIONS APRIL/MAY-2012
FOOD PROCESSING TECHNOLOGY
(HEATING VENTILATION & AIR CONDITIONING)**

Time: 3hours

Max.Marks:60

**Answer any five questions
All questions carry equal marks**

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1. Discuss about the basic freezing methods in commercial use. Mention the advantages and disadvantages of freezing methods.
2. Describe in detail different processing methods used for cold preservation of meat.
3. Explain briefly the freezing equipment used for several product types.
4. Comment on the following
 - a. Air freezing.
 - b. Indirect contact freezing.
 - c. Immersion freezing.
5. Write notes on:
 - a. Types of refrigeration systems.
 - b. Factors affecting ware house design.
6. Briefly discuss the application of freezing systems in fish processing.
7. What are the different types of refrigeration units used in food industry?
8. Discuss
 - a. Controlled atmosphere storage of fruits and vegetables.
 - b. What effect does the freezing temperatures have on food properties.

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