Enrolment No._____

GUJARAT TECHNOLOGICAL UNIVERSITY BE - SEMESTER-VII • EXAMINATION – WINTER • 2014

| Subject Code: 170402Date: 02-12-20Subject Name: Agricultural and Food BiotechnologyTime: 10:30 am - 01:00 pmTotal Marks: 'Instructions:Total Marks: 'Instructions: 'Instructions' | | | 4 |
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| 1 2 3 | . Atte . Mal | Make suitable assumptions wherever necessary. | |
| Q.1 | (a) | Define the term biopharming. Discuss the production of high value proteins and peptides. | 07 |
| | (b) | What are the significances of marine compounds for industrial application? | 07 |
| Q.2 | (a) | What do you mean by organic farming? How agricultural waste management is done? | 07 |
| | (b) | Describe direct gene transfer method. | 07 |
| | (b) | OR Define biopestiside. Write the advantages of biopestiside. | 07 |
| Q.3 | (a) (b) | What is the microbial growth pattern? Explain about the biochemical changes caused by microorganisms in food? OR | 07 07 |
| Q.3 | (a) (b) | Describe about food poisoning. Define food preservation. Discuss the biochemical methods of food preservation. | 07 07 |
| Q.4 | (a) (b) | How bioprocessing of dairy product is done? Enlist and explain methods for microbial examination of food. OR | 07 07 |
| Q.4 | (a) (b) | Write in brief about enzymes in food industry. Describe in detail about sampling techniques for food analysis. | 07 07 |
| Q.5 | (a) (b) | Write a brief account on neutraceutics. What is the basic principle behind food processing? OR | 07 07 |
| Q.5 | (a) (b) | Differentiate between natural sweetener and artificial sweetener. Explain in brief about mycoprotein production. | 07 07 |
