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Total No. of Pages : 02

B.Sc. (Part-III) (Semester-V) (CBCS)

Examination, March 2024.

MICROBIOLOGY

DSE-E51: Food and Industrial Microbiology (Paper-XI)

Sub. Code : 79710

Day and Date: Thursday, 28-03-2024

Total Marks: 40

Time: 10.30 a.m. to 12.30 p.m.

Instructions:

- 1) All questions are compulsory.
- 2) Figures to the right indicate full marks.
- 3) Draw neat and labelled diagrams wherever necessary.

Q.1 Rewrite the following sentences by selecting correct alternatives. (8)

- 1) acids, in addition to lowering the pH of food also actively inhibit microorganisms.
(A) Organic (B) Mineral
(C) Inorganic (D) Fatty
- 2) The oil commonly used for mineral oil over layer is oil.
(A) olive (B) groundnut
(C) castor (D) paraffin
- 3) Cream filled bakery products such as cream rolls, custards etc. are good carriers of
(A) staphylococcal enterotoxins (B) botulins
(C) subtilisins (D) perfringens
- 4) Egg white contains which inhibits the growth of many bacteria.
(A) lactenin (B) anticoliiform factor
(C) lysozyme (D) benzoic acid

- 5) Probiotics are microorganisms which when ingested exert positive influence on host health or physiology.
- (A) viable, non-pathogenic (B) viable, pathogenic
(C) killed, non-pathogenic (D) killed, pathogenic
- 6) Fusel oil produced in alcohol fermentation contains
- (A) higher alcohols (B) esters
(C) ethyl alcohol (D) methanol
- 7)assays are highly specific and carried out for quantitative detection of minute amount of product.
- (A) metabolic response (B) turbidometric
(C) diffusion (D) enzymatic
- 8) Crystallization procedure is used for recovery of
- (A) red wine (B) citric acid (C) SCP (D) white wine

Q.2 Attempt ANY TWO of the following.

(16)

- 1) Discuss the principle and any three methods of food preservation.
- 2) Discuss various types of microbiological assays.
- 3) Describe alcohol fermentation with respect to organisms used, raw materials, fermentation conditions and recovery.

Q.3 Attempt ANY FOUR of the following.

(16)

- 1) Salmonellosis
- 2) Probiotics
- 3) Redox potential of food
- 4) Spoilage of vinegar
- 5) Pyrogen testing
- 6) Chromatography