

2) Which two group of micro-organisms that survive pasteurization temperatures used in milk?

(b) What is blanching? Write down its advantage and disadvantage. (04)

Q.4. B) Answer the following questions (Any two)

(a) Short note/ Multiple choice questions. (Each of 01 marks) (03)

1. Range of frequency used in microwave Technology?

2. What is commercial sterility?

3.is the most dangerous heat resistant spore forming pathogen.

(b) Short note on Baking, Roasting, Cooking Technology used for food preservation. (03)

(c) What is HPP? Write down its advantages. (03)