

M.Sc. (Microbiology) Third Semester Old  
**MB3-T012 - Food Microbiology & Food Safety Paper-IV**

P. Pages : 1

Time : Three Hours



**GUG/W/18/2299**

Max. Marks : 80

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- Notes : 1. All questions are compulsory.  
2. Draw well labelled diagram wherever necessary.

**1.** Discuss the spoilage of vegetable and meat with reference to the factors and effects. **16**

**OR**

a) Explain spoilage of poultry products. **8**

b) Explain factors affecting food spoilage. **8**

**2.** Describe the food infection caused by following:-

a) Mycotoxins **8**

b) Clostridium **8**

**OR**

Describe the microbiological quality and standard of food. **16**

**3.** Discuss different drying techniques applied for food processing and preservation. **16**

**OR**

Write a note on.

a) Commercial sterilization of food. **8**

b) Biosensors in food industry. **8**

**4.** Discuss the fermentation of Shrikhand and curd. **16**

**OR**

Write a note on.

a) Sausages **8**

b) Fermented fish. **8**

**5.** Write short note on.

a) Spoilage of fruits **4**

b) Food standards in India. **4**

c) Naturally occurring antimicrobials. **4**

d) Probiotics. **4**

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