

- Q6. Write notes on :
- a) Oscillating magnetic field.
 - b) Enzymatic inactivation by pulsed electric field.
 - c) Microbiological and chemical safety of PEF foods.
- Q7. a) Write a note on the different chemical and biochemical hurdles used in food processing.
- b) Describe the principles and mechanism of nanotechnology in food processing.
- Q8. Write notes on mechanism and applications of the following advanced techniques in food processing :
- a) High intensity light.
 - b) Combined microwave vacuum drying.

NOTE : Disclosure of Identity by writing Mobile No. or Making of passing request on any page of Answer Sheet will lead to UMC against the Student.