

5. Explain with line diagram the major operations involved for production of Fish Protein Concentrate (FPC). Discuss the reasons why FPC could not be effectively utilised for new protein foods productions.
6. Compare the production and properties of proteins made from
- i) ISO electric precipitation
 - ii) Ultra filtrations and
 - iii) Pinmilling Air classification methods.
- Discuss the production of leaf proteins.

M. TECH. (F T B. E.) EXAMINATION, 2008

(2nd Semester)

ADVANCED PROTEIN TECHNOLOGY

Time : Three hours

Full Marks : 100

Answer any *five* of the following

All questions carry equal marks.

1. Discuss the relevance of new food product development with the following functional properties of proteins
 - i) Emulsifying properties
 - ii) Solubility.

Explain quality of baked product with foaming characteristics of proteins used.
2. Explain secondary and tertiary structure of proteins. Discuss the features of alpha helix and beta pleated sheet.
3. Explain with line diagram the process for ultracentrifugation system to determine the sedimentation coefficient of proteins. Compare the sedimentation coefficients of salt soluble legume proteins.
4. Explain the following :
 - i) Denaturation of proteins and its effect on functional properties.
 - ii) Single cell protein as protein supplement for more food production.

[Turn over