USN

Seventh Semester B.E. Degree Examination, Dec.2017/Jan.2018 Nanotechnology in Food and Agriculture

Time: 3 hrs. Marks:100

Note: Answer any FIVE full questions, selecting atleast TWO questions from each part.

		PART – A	
1		Discuss about steric interactions leading to stabilization of dispersed particles by polymers. Write a note on Polymer brushes to prevent particle aggregation and Particle dep	(10 Marks) adsorbing (05 Marks)
2	a. b.	Write a brief note on plate like structures in phase systems.	(10 Marks) (10 Marks)
3	a. b.	Explain about Blobensors and B. W. Land	(10 Marks) (10 Marks)
4	a. b.	Discuss about the microwave pasteurization of fluid food materials and solid food	(10 Marks) materials. (10 Marks)
		PART – B	,
5	a.	What are the toxicity aspects associated with nano food? Explain how the toxic be reduced in nano food.	effect can (08 Marks)

- a. What are the toxicity aspects associated with nano food? Explain how the toxic effect can be reduced in nano food.
 b. List out and explain physical properties of packaging materials.
 c. Explain about the necessity to package food products.
 (06 Marks)
 (06 Marks)
- 6 a. Explain about different allergens present in food. (10 Marks)

b. Discuss about molecular and macroscopic effect of food processing on food allergy.

(10 Marks)

- 7 a. Explain how nanomaterials enhance the growth rate in plants. (10 Marks)
 - b. Discuss about different biosensors used for monitoring soil condition and plant growth.

 (10 Marks)
- 8 a. What is Allergenic Potential? Explain about the impact of nano materials on Allergenic Potential. (06 Marks)
 - b. Enumerate different innovations in agriculture and food nanotechnology. (08 Marks)
 - c. What are the different stages in life cycle of nanotechnology food products? (06 Marks)