

M.Sc. (Microbiology) (NEP Pattern) Semester-II  
**02MSCMB03 - Paper-III : Microbiological Testing of Industrial Products**

P. Pages : 1

Time : Three Hours



**GUG/W/24/15408**

Max. Marks : 80

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- Notes : 1. All the questions are compulsory and carries equal marks.  
2. Draw the diagram wherever it is necessary.

- 1.** Explain in detail about the various stages of mineral water production. **16**  
**OR**  
Write a note on:  
a) MPN test. **8**  
b) Membrane filter test. **8**
- 2.** Describe the different methods risk assessment in food industry. **16**  
**OR**  
Add a note on:  
a) Light pulse technology. **8**  
b) Quality control in fruits and vegetables. **8**
- 3.** Explain the conventional and automated method for microbial analysis of food. **16**  
**OR**  
a) Write a note on flow cytometry method for the assessment of microbial quality of marine food. **8**  
b) Explain in brief Gel clot assay. **8**
- 4.** Explain in detail about the finished product test for the specified Micro organism. **16**  
**OR**  
Write a note on:  
a) Microbial risk assessment through HACCP plan. **8**  
b) Sterility testing. **8**
- 5.** Write a note on:  
a) Biological oxygen demand. **4**  
b) Application of additives in food. **4**  
c) Vitamin Assay. **4**  
d) Role of preservatives. **4**

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