

ASSIGNMENT

- 1) Write a note on Ultrasound assisted thermal processing to prevent ascorbic acid browning reaction?
- 2) How can Modified Atmosphere Packaging be applied in preventing ascorbic acid browning?
- 3) Visit a food industry which employs carbon dioxide-assisted high-pressure processing to prevent browning reaction in food. Write a report on the visit.
- 4) Write the flowchart of Maillard reaction.
- 5) Write a note on caramelization and its application in food industry.
- 6) What are the implications of non-enzymatic browning?
- 7) Observe and record different stages of caramelization practically by adding sugar in a pan.
- 8) Write a note on modern food technologies that can be employed to prevent non-enzymatic browning.
- 9) Write a note on different non-enzymatic browning reactions that occur in food.
- 10) How can lipid and protein browning be prevented in food?