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Name.....

Reg. No.....

SIXTH SEMESTER U.G. DEGREE EXAMINATION, MARCH 2024

(CBCSS—UG)

Food Technology

FTL 6B 18—TECHNOLOGY OF FRUITS, VEGETABLES, SPICES AND PLANTATION
CROPS

(2019 Admission onwards)

Time : Two Hours and a Half

Maximum : 80 Marks

Part A*Each question carries 2 marks.**Maximum 25 Marks.*

1. What is Headspace ? Mention its importance in canning.
2. What is 'physiological maturity' for harvesting ?
3. What is freezing injury in fruits and vegetables.
4. Why is exhausting carried out during canning ?
5. According FSSAI, minimum % of total soluble solids (TSS) in squashes is _____ and in cordials is _____.
6. What is Brix and how is it measured ?
7. A species that is commercially important for green coffee is _____.
8. Name two Class 1 preservatives used in pickles.
9. Why does scum formation occur in pickles ?
10. Due to the oxidation of colourless phenolic compounds in pepper skin, its colour changes to black. True or false ?
11. What are Marmalades ?
12. Name any *two* major fatty acids in cocoa butter.
13. Differentiate between Glazed and Crystallized fruits.

Turn over

14. Name 4 minor seed spices.
15. Differentiate between high and low methoxy content pectins.

Part B

Each question carries 5 marks.

Maximum 35 Marks.

16. What are the advantages of CA storage ?
17. What is Lacquering ? Why is it done and what are the different types of lacquers used in the food industry ?
18. Explain the principle and advantage of making fruit juice powder using freeze drying method.
19. What is instant coffee powder ? Give its classifications.
20. Give the flow diagram for preparation of-mango pickle.
21. What is enzymatic browning ? How can it be prevented ?
22. What are the objectives of 'conching' in chocolate manufacture ?
23. Explain the test measure pectin strength of fruit extract.

Part C

Answer any two of the following.

Each question carries 10 marks.

24. What is instant tea ? Explain the process using a flow chart.
25. Explain in detail the steps involved in processing of turmeric.
26. With the help of a flow diagram, explain the steps involved in the canning of fruits.
27. Elaborate on the steps involved in cocoa bean processing.

(2 × 10 = 20 marks)