

C 40559

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Name.....

Reg. No.....

SIXTH SEMESTER U.G. DEGREE EXAMINATION, MARCH 2023

(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.*

1. What is grading and sorting of fruits ?
2. Tomato paste has not less than _____ % solids.
3. What is commercial maturity in fruits ?
4. According to FSSAI, the minimum % of fruit juice/puree in squashes and cordials is _____ ?
5. What is heat injury of fruits and vegetables ?
6. What is brewing of coffee ?
7. What is breaking and fanning (winnowing) step in cocoa bean processing ?
8. The cocoa nib consists of _____ % cocoa butter.
9. Differentiate between spice oils and oleoresins.
10. How does alkalization improve the quality of cocoa powder ?
11. Cold break method gives better quality tomato juice. Justify.
12. Give one example each for spice derived from :
 - a) Seed ;
 - b) Bulb ;
 - c) Bark ; and
 - d) Floral part.

Turn over

13. What is HMP pectin ?
14. How is white pepper prepared ?
15. What is dehydrated green pepper ?

(Maximum 25 Marks)

Part B

Each question carries 5 marks.

16. Explain any two theories behind jelly formation.
17. Explain the enzymatic action that takes place during fermentation in tea processing.
18. With the help of a flow diagram explain the unit operations involved in the drying of onions.
19. What are the advantages of CTC over Orthodox process in tea processing ?
20. Explain the importance of evaporative cooling and storage in a tropical country like India
21. List 5 spoilages that may occur in pickles and explain briefly.
22. Describe the physico-chemical changes that take place during roasting of green coffee beans.
23. With the help of a graph, represent the respiration pattern in climacteric (e.g. tomato) and non-climacteric (orange) fruits.

(Maximum 35 Marks)

Part C

Answer any two of the following.

Each question carries 10 marks.

24. With the help of a generalized flow diagram explain the steps involved in fruit juice production (fruit juice and juice concentrate).
25. Describe the steps involved in black tea processing.
26. Elaborate on the production of spice oils using steam distillation and supercritical fluid extraction.
27. Explain the steps involved in the manufacture of tomato ketchup with the help of a flow diagram.

(2 × 10 = 20 marks)