

C 80222-B

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Name.....

Reg. No.....

SIXTH SEMESTER B.A./B.Sc. DEGREE EXAMINATION, MARCH 2020

(CUCBCSS—UG)

Food Technology

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

(2017 Admissions)

Time : Three Hours

Maximum : 80 Marks

Part A

Answer all questions.

Each question carries 1 mark.

1. The enzyme present in fruits that hydrolyse pectin is :
 - a) Pectin ethyl esterase.
 - b) Pectin methyl esterase.
 - c) Pectin methyl peroxidase.
 - d) Pectin ethyl peroxidase.
2. Ascorbic acid present in fruits act as :
 - a) Antidepressant.
 - b) Antibiotic.
 - c) Antioxidant.
 - d) Antibacterial.
3. Shelf life of a food is the time for which the food is in ———— form.
 - a) Fresh.
 - b) Mature.
 - c) Acceptable.
 - d) Ripe.
4. Scientific name of cocoa is ————.
5. Red colour of tomato is due to ————.
6. Instrument used to measure TSS is ————.
7. Acid present in grape.
8. Major compound in pepper.
9. Pungent smell of chilli is due to ————.
10. Canning is also known as ————.

(10 × 1 = 10 marks)

Turn over

Part B

*Answer any five questions.
Each question carries 2 marks.*

11. Differentiate cocoa butter and cocoa mass.
12. Differentiate spice oils and oleoresins.
13. Differentiate squash and cordials.
14. Define CTC processing.
15. Define Sulphuring of fruits.
16. Explain double seaming.
17. Differentiate tomato paste and ketchup.

(5 × 2 = 10 marks)

Part C

*Answer any six questions.
Each question carries 5 marks.*

18. Differentiate climacteric and non-climacteric fruits. Write changes during ripening.
19. What is pectin ? Explain different method for pectin testing.
20. Explain the process of crystallized fruit preparation. And give its specification.
21. Write a note on defects in canned fruits.
22. Write in brief about enzyme inactivation of fruits and vegetables.
23. Write a note on functional properties of spices.
24. What is an enzyme ? Explain the mechanism of enzyme activation.
25. Explain in detail cocoa fermentation.

(6 × 5 = 30 marks)

Part D

*Answer any two of the following.
Each question carries 15 marks.*

26. What are the classification of tea ? Explain detail the steps in tea processing.
27. What are the major compounds in spices ? Explain different methods of spice oil extraction.
28. Explain in detail the processing of tomato.
29. What are RTS ? Explain specification and the preparation RTS.

(2 × 15 = 30 marks)