

SIXTH SEMESTER B.Sc. DEGREE EXAMINATION, MARCH/APRIL 2016

(UG-CCSS)

Core Course—Food Technology

FT 6B 14—TECHNOLOGY OF FRUITS AND VEGETABLES

Time : Three Hours

Maximum : 30 Weightage

I. Answer *all* questions :

- 1 Primary aim of drying method is _____.
- 2 The major pigment in coloured grapes is due to _____.
- 3 The purpose of canning of fruits is _____.
- 4 _____ is the chemical preservative more effective against yeast and molds.
- 5 What is the role of Glycyl acetic acid in food industries ?
- 6 What is maximum limit of SO_2 permitted in cordials per FPO ?
- 7 What is the percentage of moisture removed from vegetables proceeding to dehydro freezing ?
- 8 Sugar solution is a :
 - (a) Isotonic solution.
 - (b) Hypotonic solution.
 - (c) Hypertonic solution.
 - (d) None of these.
- 9 Percentage of pectin in Jam :
 - (a) 1.
 - (b) 5.
 - (c) 10.
 - (d) None of these.
- 10 pH of the food which divides between acid and nonacid foods is :
 - (a) 0.
 - (b) 4.5.
 - (c) 7.0.
 - (d) 14.
- 11 Brine solution is a :
 - (a) **Isotonic** solution.
 - (b) Hypotonic solution.
 - (c) **Hypertonic** solution.
 - (d) None of these.
- 12 Marmalade is prepared from :
 - (a) Amla.
 - (b) Pumpkin.
 - (c) Banana.
 - (d) None of these.

(12 × $\frac{1}{4}$ = 3 weightage)

Turn over

II. Answer *all* nine questions :

- 13 Differentiate Tomato ketchup and Tomato sauce.
- 14 Write the specification on fruit jam.
- 15 Different types of dehydration methods.
- 16 What are advantages of dehydration of vegetables over canning ?
- 17 What is principle of thermal processing ?
- 18 Differentiate thermal processing and non-thermal processing methods.
- 19 Why cans are clinched while doing exhausting ?
- 20 Write about carmelization.
- 21 Differentiate pasteurization and sterilization.

(9 × 1 = 9 weightage)

III. Answer any *five* questions :

- 22 Write in brief about advantages of freeze drying in fruits.
- 23 Write about tomato products – puree, paste, ketchup and sauce.
- 24 Differentiate freez drying and solar drying methods.
- 25 Describe about role and uses of pectin in food processing.
- 26 Discuss the defects in Jelly making.
- 27 Write short note on testing of pectin.
- 28 Explain how do you test the defected cans.

(5 × 2 = 10 weightage)

IV. Answer any *two* questions :

- 29 Explain in detail about steps involved in the method of preparation of fruit juice.
- 30 Explain in detail about steps involved in the method of preparation of fruit jelly.
- 31 Explain in detail about steps involved in the method of preparation of orange squash.

(2 × 4 = 8 weightage)