

SIXTH SEMESTER B.Sc. DEGREE EXAMINATION, MARCH/APRIL 2015

(U.G.-CCSS)

Core Course—FOOD TECHNOLOGY

FT 6B 14—TECHNOLOGY OF FRUITS AND VEGETABLES

Time : Three Hours

Maximum : 30 Weightage

I. Answer all *twelve* questions :

- 1 Primary aim of dehydration is _____.
- 2 Red colour in ripe tomato is due to _____.
- 3 The purpose of blanching is _____.
- 4 Benzoic acid is more effective against _____ and _____ microbes.
- 5 What is vinegar ?
- 6 Why cans are clinched while doing exhausting ?
- 7 Define the role of sugar syrup as food preservative.
- 8 Brine is a solution of :
 - (a) Iodine in water.
 - (b) Sulphur in water.
 - (c) Sugar in water.
 - (d) Sodium chloride in water.
- 9 Percentage of pectin in Jelly :
 - (a) 1.
 - (b) 5.
 - (c) 10.
 - (d) 20.
- 10 pH of the food which divides between acid and non acid foods is :
 - (a) 0.
 - (b) 4.5.
 - (c) 7.0.
 - (d) 14.
- 11 Brine strength is measured by :
 - (a) Calorimeter.
 - (b) Photometer.
 - (c) Refractometer.
 - (d) None of these.
- 12 Marmalade is prepared from :
 - (a) Amla.
 - (b) Pumpkin.
 - (c) Orange.
 - (d) None of these.

(12 × ¼ = 3 weightage)

Turn over

II Answer all *nine* questions :

- 13 Differentiate Jam and Jelly.
- 14 Write the specification of fruit squash.
- 15 Define enzymatic browning.
- 16 What is stack burning ?
- 17 What is principle of freeze drying ?
- 18 Differentiate solid pectin and liquid pectin with one example for each.
- 19 Differentiate Pasteurization and sterilization.
- 20 Write about caramelization.
- 21 Differentiate tomato puree and tomato paste.

(9 × 1 = 9 weightage)

III. Answer any *five* questions :

- 22 Write in brief about advantages and disadvantages of canning of fruits.
- 23 Write about black neck formation in tomato ketchup and how to prevent it.
- 24 Why the cans after processing are cooled rapidly to 39°C.
- 25 Describe about pectic enzymes.
- 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 powder.
- 30 Explain in detail about steps involved in the method of preparation of fruit concentrate.
- 31 Explain in detail about steps involved in the method of preparation of mango fruit jam.

(2 × 4 = 8 weightage)