

C 20604

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Name.....

Reg. No.....

SIXTH SEMESTER U.G. DEGREE EXAMINATION, MARCH 2022

(CBCSS-UG)

Food Technology

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

(2019 Admissions)

Time : Two Hours and a Half

Maximum : 80 Marks

Section A*Answer atleast **ten** questions.**Each question carries 3 marks.**All questions can be attended.**Overall ceiling 30.*

1. Why is lacquering done ?
2. Lycopene turns ———— when it comes in contact with iron.
3. What is chilling injury in fruits and vegetables ?
4. Mention any two well recognized types of pectolytic enzymes.
5. What is the purpose of blanching ?
6. What is filter coffee ?
7. Why does blackening occur in pickles ?
8. What are cordials ? Explain in 2-3 lines.
9. What are the **objectives** of roasting cocoa beans ?
10. What is **conching** in chocolate manufacturing process ?
11. The main flavouring compound in paprika oleoresin is ————.
12. The alkaloid ———— is the major constituent responsible for the biting taste of black pepper.
13. Hot break method gives better quality tomato paste. Justify.

Turn over

14. Give *one* example each for spice derived from : (a) Leaf ; (b) Rhizome ; (c) Pod and (d) Kernel.
15. Differentiate between Candied and Glazed fruits.

(10 × 3 = 30 marks)

Section B

*Answer atleast **five** questions.*

Each question carries 6 marks.

All questions can be attended.

Overall ceiling 30.

16. What is black neck defect ? How can it be prevented ?
17. With the help of a flow diagram explain the steps in drying of apples.
18. Explain the changes that take place during the fermentation of cocoa beans.
19. Differentiate between enzymatic and non-enzymatic browning.
20. What are the environmental factors affecting the postharvest quality of fruits and vegetables ?
21. Illustrate green tea processing by Chinese OR Japanese process using a flow chart.
22. Explain any *three* defects in jelly.
23. With the help of a graph, represent the respiration rate of a climacteric fruit during different stages of growth.

(5 × 6 = 30 marks)

Section C

*Answer any **two** questions.*

Each question carries 10 marks.

24. Explain **controlled** and modified atmospheric storage of fruits.
25. Elaborate on the steps involved in coffee processing.
26. What are oleoresins ? Give details for the manufacture of ginger oleoresin.
27. Explain the preparation of grapefruit juice with the help of a flow chart.

(2 × 10 = 20 marks)