

21U637

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Name: .....

Reg.No: .....

**SIXTH SEMESTER B.Sc. DEGREE EXAMINATION, APRIL 2024**

(CBCSS - UG)

(Regular/Supplementary/Improvement)

**CC19U FTL6 B18 - TECHNOLOGY OF FRUITS, VEGETABLES,  
SPICES AND PLANTATION CROPS**

(Food Technology - Core Course)

(2019 Admission onwards)

Time : 2.5 Hours

Maximum : 80 Marks

Credit : 4

**Part A** (Short answer questions)

Answer *all* questions. Each question carries 2 marks.

1. Define artificial methods for fruit ripening.
2. Classify fruits according to their ripening character.
3. Discuss testing of pectin.
4. Define jam.
5. Explain briefly about ready to serve beverages.
6. Describe fruit juice powders.
7. Discuss about action of salt in pickling process.
8. Explain the black neck formation in ketchup.
9. List out the processed products prepared from vegetables.
10. Define sulphuring.
11. Define browning.
12. List out the classification of spices.
13. List out the importance of pepper.
14. Discuss about pepper products with one example.
15. List out the uses of cardamom.

**(Ceiling: 25 Marks)**

**Part B (Paragraph questions)**

Answer *all* questions. Each question carries 5 marks.

16. Define MAP and CA storage system. Differentiate MAP and CA storage system. What are the advantages of active MA packaging over passive MA packaging?
17. Explain briefly about pectin, types of pectin, importance of jelly grade and advantages of solid pectin over liquid pectin, role of pectin in food industries.
18. Explain briefly about processing of candies.
19. Describe containers for packing of canned products.
20. Write a short note on dehydration of vegetable by cabinet drying.
21. Explain processing of ginger oil and ginger oleoresin.
22. Write a note on spice oils and oleoresins.
23. Explain different grades in tea and discuss any four types of tea.

**(Ceiling: 35 Marks)**

**Part C (Essay questions)**

Answer any *two* questions. Each question carries 10 marks.

24. What do you mean by crystallization in jam production and what are the measures to overcome this problem?
25. Explain in detail about steps involved in the method of preparation of fruit concentrate.
26. Discuss the production process for tomato puree, paste and ketchup.
27. Describe the processing of coffee production with a neat flow chart.

**(2 × 10 = 20 Marks)**

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