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Name: .....

Reg. No.....

**SIXTH SEMESTER B.Sc. DEGREE EXAMINATION, APRIL 2020**

(CUCBCSS-UG)

**CC17U FTL6 B18 - TECHNOLOGY OF FRUITS AND VEGETABLES, SPICES AND PLANTATION CROPS**

Food Technology - Core Course

(2017 Admission - Regular)

Time: Three Hours

Maximum: 80 Marks

**PART A (Objective Type)**

Answer *all* questions. Each question carries 1 mark.

1. Canning is also known as
  - a) Appertization
  - b) Sterilization
  - c) Lyophilization
2. Brining is practiced for \_\_\_\_\_
  - a) Fruits
  - b) Vegetables
  - c) Preserves
3. FPO specification for TSS in jam is \_\_\_\_\_
  - a) 50-55%
  - b) 65-68%
  - c) 55-58%
4. Instrument used for checking TSS is \_\_\_\_\_
  - a) pH meter
  - b) Hydrometer
  - c) Refractometer
5. Acid present in apple is \_\_\_\_\_
  - a) Malic acid
  - b) Oxalic acid
  - c) Tartaric acid
6. Pigment present in tomato is \_\_\_\_\_
  - a) Lycopene
  - b) Carotenoids
  - c) Violaxanthin
7. Apple juice clarification is done by \_\_\_\_\_
  - a) Gelatin
  - b) Acids
  - c) Tartar
8. Preservative used in the preservation of tomato products is \_\_\_\_\_
  - a) Sodium benzoate
  - b) KMS
  - c) Nitrites
9. Marmalades is prepared from \_\_\_\_\_
  - a) Amla
  - b) Orange
  - c) Pumpkin
10. Richest source of ascorbic acid is \_\_\_\_\_
  - a) Guava
  - b) Amla
  - c) None of Above

**(10 × 1 = 10 Marks)**

**PART B (Short Answer Type)**

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

11. What is CA Storage?

12. Why KMS cannot be used for preservation of colored Fruit juice?
13. Give specification of any 2 tomato products.
14. What are the uses of spices?
15. Explain Tunnel Drier.
16. Which is the method used for measuring the acid content of fruit?
17. Write any 4 factors affecting fruit ripening.

**(5 × 2 = 10 Marks)**

**PART C (Short Essay Type)**

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

18. Differentiate between Drying and Dehydration.
19. Write about natural and artificial methods of fruit ripening, their merits and demerits.
20. Explain the principle behind drying and three methods of drying.
21. Write a note on spice oils and Oleoresins.
22. Explain production of tomato paste and tomato puree.
23. Explain spoilage of canning.
24. Differentiate between glazed fruit and crystallized fruit.
25. Explain preparation of black tea.

**(6 x 5 = 30 Marks)**

**PART D (Essay Type)**

Answer any *two* questions. Each question carries 15 marks.

26. Discuss browning of fruits and vegetable, enzyme activity and its prevention methods.
27. Explain pectin, classification, pectic enzyme and test for pectin.
28. Explain canning of fruits and vegetables.
29. Explain the steps involved in the manufacture of Jam. Discuss the defect in Jam preparation.

**(2 x 15 = 30 Marks)**

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