

**18U680**

(Pages: 2)

Name: .....

Reg. No.....

**SIXTH SEMESTER B.Sc. DEGREE EXAMINATION, APRIL 2021**

(CUCBCSS-UG)

(Regular/Supplementary/Improvement)

**CC17U FTL6 B18 – TECHNOLOGY OF FRUITS, VEGETABLES, SPICES &  
PLANTATION CROPS**

(Food Technology - Core Course)

(2017 Admission onwards)

Time: Three Hours

Maximum: 80 Marks

**PART A – (Objective Type)**

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

1. What is the final moisture percentage of dehydrated vegetables?
2. Expand RTS.
3. Give an example for Non -Climacteric fruit.
4. As per FSSAI what is the standard value of TSS in Jam.
5. Black neck formation in tomato sauce is due to the formation of .....
6. Name the enzyme which is responsible for browning of cut surface of fruits.
7. Name the pungency compound present in chillies.
8. In which type of tea the fermentation step is completely omitted.
9. Name the drier used to drying of green peace.
10. Name the fruit which contain highest amount of pectin.

**(10 × 1 = 10 Marks)**

**PART B – (Short Answer Type Questions)**

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

11. Differentiate between Drying and Dehydration.
12. Define Sulphuring.
13. What are the drying pre-treatments in fruit/vegetable drying?
14. Write any two method of testing of pectin.
15. What are the changes occurring in fruits & vegetables during ripening?
16. Brief about preservation in chutneys.
17. What are the major application of spices?

**(5 × 2 = 10 Marks)**

**PART C – (Short Essay Questions)**

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

18. Write a short note on freeze drying of fruits and vegetable.
19. Differentiate between Glazed fruit and crystallized fruit.
20. Differentiate between fruit preserve & candy.
21. Write a short note on defects in pickle.
22. What is jelly & write the major steps in jelly preparation?
23. Write a short note on processing of Tea.
24. Differentiate between enzymatic and Non enzymatic browning.
25. Write a short note on dehydration of vegetable by cabinet drying.

**(6 × 5 = 30 Marks)**

**PART D – (Essay Questions)**

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

26. Explain in detail about pepper processing and pepper products.
27. What are spice essential oils & oleoresins? Explain the processing of turmeric.
28. Explain what is canning? Explain canning of fruit with the help of a flow chart.
29. Explain processing of major tomato products with their FSSAI standards.

**(2 × 15 = 30 Marks)**

\*\*\*\*\*