

This question paper contains 3 printed pages]

Roll No.

--	--	--	--	--	--	--	--	--	--

S. No. of Question Paper : 5819

Unique Paper Code : 2202031203

Name of the Paper : **Fruits, Vegetables & Plantation Crops
Processing Technology**

Name of the Course : **B.Sc. (Hons.) Food Technology (NEP-UGCF)**

Semester : **II, Core**

Duration : **3 Hours**

Maximum Marks : **90**

(Write your Roll No. on the top immediately on receipt of this question paper.)

Question No. 1 is compulsory.

Attempt any *four* from the rest.

All questions carry equal marks.

1. Define the terms briefly :

6×3

(a) - Appertization

(b) Biological finning agent

(c) Jellying agent

(d) TSS

(e) Coffee

(f) Case hardening.

P.T.O.

2. (a) Discuss the processing and spice value of Black-Pepper. 5+4
- (b) What are class I and class II preservatives ? Discuss in detail the principle and processing of one method of preservation by class II preservative. 3+3+3
3. (a) Discuss how the fruit squash is preserved ? Make the flow chart of orange squash preparation method. 3+7
- (b) Describe the causes of spoilage in pickles. 8
4. (a) Explain the processing of green and black tea. 4+5
- (b) What are lacquered cans ? Describe their types and uses. 4+5
5. Differentiate between : 6×3
- (a) Cold pulping Vs. hot pulping
- (b) Canning of fruits Vs. canning of vegetables
- (c) Physical finning agent Vs. chemical finning agent
- (d) Essential oil Vs. oleoresins
- (e) Lye peeling Vs. scalding
- (f) Jam Vs. jelly.
6. (a) What are the changes that take during roasting of coffee beans ? 10
- (b) Discuss the need of preservation of fruits and vegetables grown in India. 8

7. Write short notes on any *three* :

3×6

(a) Cocoa butter

(b) Blanching

(c) Chillies

(d) Syrups and brine

(e) Tomato puree

(f) Tray dryer.

