

Question Paper Code : 6519

M.Sc. (Semester-II) Examination, 2018

FOOD PROCESSING & FOOD TECHNOLOGY

[First Paper] : FPT-201 (0201)

(Technology of Fruits & Vegetable Processing)

Time : Three Hours]

[Maximum Marks : 70

Note : Answer **five** questions in all. Question **No.1** is **compulsory**. Beside this, attempt **one** question from each unit.

1. Answer the following in brief : [3x10=30]
- (a) What is TSS ? Write TSS for squashes, nectars, cordials and syrups.
 - (b) Write use of enzymes in processing of juice.
 - (c) What are the defects in jam, jelly and marmalade ?
 - (d) (i)is a setting agent in manufacturing of jelly.

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(1)

[P.T.O.]

(ii) Squashes, nectars, cordials are type ofBeverages.

(iii) Brine is.....

(e) What is CAP ?

(f) What is MAP ?

(g) What is crystallized and glazed fruits ?

(h) Write types of Pickles.

(i) What are the common defects in tomato sauces ?

(j) What is Canning of foods ? Give one example.

UNIT-I

2. What are general principles of food preservation ? Discuss them. [10]

3. What are the materials used for packaging of fresh fruits and vegetables and their processed products ? [10]

UNIT-II

4. What are unfermented fruit beverages ? Give examples and method of preparation. [10]

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(2)

5. Write pulping method for processing of tomatoes and give a flow chart for preparation of tomato ketchup [10]

UNIT-III

6. Explain chemistry and formation of Pectin. Also write role of Pectin in jam and jelly formation. [10]

7. Write different methods of pickling and explain nature and control of spoilage in pickles. [10]

UNIT-IV

8. Explain preservation of fruits and vegetables by Ionizing Radiation Method. Discuss advantages and limitation.[10]

9. What are the By-products of fruit and vegetable industry and their utilization ? [10]

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