

KERALA AGRICULTURAL UNIVERSITY

B.Tech (Food . Engg) Degree Programme 2013 Admission

VIth Semester Final Examination- June - 2016

Cat. No: Fdpr . 3204

Marks: 50.00

Title: Post Harvest Engineering of Plantation Crops (2+1)

Time: 2 hours

I Fill up the blanks

(10 x 1 =10)

1. Red colour in Chillies is mainly due to _____.
2. The active principle present in cardamom is _____.
3. Oilpalm fruit contains _____ enzyme.
4. CNSL is obtained from _____.
5. The tea grade, BOP refers to _____.

State True or False

6. Chilli is known as queen of spices.
7. Coconut is known as Kalpavriksha.
8. Feni, an alcoholic beverage, is obtained from cashew nut.
9. Oolong teas does not undergo the oxidation process.
10. Bourbon method of vanilla curing is adopted in India.

II Write short notes ANY FIVE

(5 x 2 =10)

1. Roasting coffee
2. Snow ball coconut
3. Arecanut boiling
4. CNSL
5. Cryogenic grinding
6. Black pepper and white pepper
7. Green and Oolong tea.

III. Explain ANY FIVE of the following

(5 x 4 =20)

1. Explain different classification of tea
2. Give flow chart for manufacturing Instant coffee powder.
3. Explain cashew apple processing
4. What are the value added products from coconut fibre?
5. Give the different grades of rubber.
6. Explain processing of white pepper
7. Explain importance of turmeric boiling

IV. Write essay on ANY ONE

(1 x 10=10)

1. Explain in detail about processing of cocoa.
2. Discuss processing of medicinal and aromatic plants.
