



KERALA AGRICULTURAL UNIVERSITY
B.Tech. (Food Engg.) 2019 Admission
VI Semester Final Examination – June 2022

Fdpr.3204

Post Harvest Engineering of Plantation Crops (2+1)

Marks: 50
Time: 2 hours

I Fill in the Blanks (10x1=10)

1. _____ is a waste product of coconut industry with much commercial value.
 2. _____ is a quality testing instrument for copra procurement.
 3. An essential step in processing of cocoa beans is _____.
 4. _____ is a plantation crop in which processing has to be done soon after harvest to avoid spoilage.
 5. A value added product of black pepper is _____.
- Name the following**
6. A pioneer scientist in rubber processing.
 7. A non-alcoholic healthy beverage from coconut.
 8. Most traded plantation commodity in the world.
 9. Machinery for commercial black tea processing.
 10. Main processed form of areca nut.

II Write short notes on ANY FIVE of the following (5x2=10)

1. Desiccated coconut
2. CNSL
3. Coconut shell products
4. Tempering of chocolates
5. White pepper
6. Cherry coffee
7. Ginger oleoresin

III Answer ANY FIVE of the following (5x4=20)

1. Write down the flow chart on cocoa bean processing.
2. List out the value added products from the major spices like pepper, cardamom, ginger and turmeric.
3. Products from areca husks
4. Give the flow chart of cashew nut processing.
5. Processing of plantation/parchment of coffee
6. List out the steps in wet processing of coconut and the food products from coconut.
7. Machinery for cardamom curing.

IV Write an essay on ANY ONE of the following (1x10=10)

1. Write in detail the technology for production of edible palm oil from harvesting onwards. Give the flow chart, describe the steps and machinery involved.
2. Write in detail black tea processing, giving the steps and machinery involved.
