



**KERALA AGRICULTURAL UNIVERSITY**  
**B.Tech.(Food Technology) 2022 Admission**  
**V Semester Final Examination – January 2025**

Pafe.3124

**Processing Technology of Fruits and Vegetables (2+1)**

**Marks: 50**  
**Time: 2 hours**

**I Fill in the blanks**

1. Lye peeling is done at a temperature of .....
2. Minimum concentration of salt to act as preservative is about .....
3. Low acid foods are foods with a pH value of .....
4. The simplest method of clarification is .....
5. During sealing of cans the temperature should not fall below .....

**(10x1=10)**

**State True or False**

6. Vacuum cooling is not suitable for leafy vegetables.
7. The yield of juice in hot pulping is higher than cold pulping.
8. Lime and lemon are suitable for making cordial.
9. Fruits low in pectin content are suitable for jelly preparation.
10. Potato is semi-perishable in nature.

**II Write short notes on ANY FIVE of the following**

1. Pectin
2. Exhausting
3. Deaeration
4. Preparation of *Anardana*
5. Headspace
6. Tomato Ketchup
7. Vinegar

**(5x2=10)**

**III Answer ANY FIVE of the following**

1. Explain preparation and preservation of crystallized fruits.
2. Explain minimal processing of fruits and vegetables.
3. Explain factors effecting sterilization of canned foods.
4. Explain jam preparation.
5. Explain syruping and brining.
6. Explain principles and preservation methods of fruits and vegetables.
7. Explain blanching operations and equipments.

**(5x4=20)**

**IV Write an essay on ANY ONE of the following**

1. Make the flow chart of orange marmalade highlighting important points.
2. Explain in detail the defects and problems of vinegar production.

**(1x10=10)**

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