



**KERALA AGRICULTURAL UNIVERSITY**  
**B.Tech.(Food Technology) 2021 Admission**  
**VI Semester Final Examination – June 2024**

Pafe.3231

**Processing Technology of Beverages (2+1)**

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

- I Fill in the blanks (10x1=10)**
1. Commonly used antioxidants in fruit juice is .....
  2. The most widely used artificial sweeteners in beverages is .....
  3. The concentration of carbon dioxide in carbonated beverages varying from .....
  4. The alcohol content in wine ranges from .....
  5. Recommended Brix for syrup preparation is .....
- State True or False**
6. Theobromine is the stimulant agent in Cocoa and Chocolate.
  7. As per FSSAI orange nectar contains minimum 20% pulp.
  8. Caffeine in coffee is present in the range of 1-1.8%.
  9. Polypropylene is commonly used packaging material for carbonated soft drinks.
  10. For preparing of fruit juice beverage the maximum alkalinity level for water is 50 ppm.
- II Write short notes on ANY FIVE of the following (5x2=10)**
1. Isotonic drinks
  2. RTS beverage
  3. Sweetener
  4. Synthetic beverages
  5. Aromatization of Coffee
  6. Acidulant
  7. Flavouring
- III Answer ANY FIVE of the following (5x4=20)**
1. How black tea is produced?
  2. Briefly write the production process of cocoa and chocolate.
  3. Write the process of manufacturing carbonated beverages.
  4. Give role of coloring and flavorings agents added in food products.
  5. What is alcoholic beverage? How they are classified?
  6. Write briefly about some health benefits of herbal tea.
  7. Write briefly about health benefits of wine.
- IV Write an essay on ANY ONE of the following (1x10=10)**
1. Discuss about the coffee bean processing and methods of coffee brewing.
  2. Discuss about some quality issues related to beverage industry.

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