



**KERALA AGRICULTURAL UNIVERSITY**  
**B.Tech.(Food Technology) 2023 & Previous Admissions**  
**IV Semester Final Examination – June 2025**

Pafe.2223

**Processing of Spices and Plantation Crops (2+1)**

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

**(10x1=10)**

**I Fill in the blanks**

1. The country ..... is the largest producer of Spices.
2. Moisture content of dried turmeric is .....%.
3. Storage temperature for dried Ginger is .....
4. .... is known as queen of spices.
5. Major bioactive compound found in pepper is .....
6. .... arecacut is used to produce Kalipak
7. Flavour of coffee is due to the presence of .....
8. Nata De cocoa in Philippines is a product of ..... palm
9. Pqwdered turmeric should be kept away from ..... to preserve its colour.
10. Cashew kernel skin is rich in .....

**(5x2=10)**

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

1. How to access quality of dried ginger?
2. What is the difference between white pepper and black pepper?
3. Step followed to retain the green colour of cardamom during drying.
4. Function of Chili deseeding machine
5. Time of harvesting Tea leaves
6. Substances responsible for bitterness in coffee.
7. Full form of CNSL.

**(5x4=20)**

**III Answer ANY FIVE of the following**

1. Types of Tea
2. List out some value added products from pepper.
3. Different types of coffee products in the market
4. Stages of vanilla harvesting
5. Write the steps of Fennel seed processing.
6. Medicinal value of Black pepper
7. Characteristics of Tea beverage

**(1x10=10)**

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

1. Discuss briefly about the postharvest processing of Coffee
2. Define oleoresins. Describe briefly about the uses of oleoresin in different processed products.

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