



KERALA AGRICULTURAL UNIVERSITY
B.Tech.(Food Technology) 2022 & Previous Admissions
VI Semester Final Examination – June 2025

Pafe.3231

Processing Technology of Beverages (2+1)

Marks: 50
Time: 2 hours

(10x1=10)

I Fill in the blanks

1. is the world's largest coffee producing country.
2. is the most nutritious non alcoholic beverage.
3. The main ingredient in sparkling water is
4. is an example of traditional Indian yoghurt based drink.
5. The primary ingredient in hot chocolate is

State True or False

6. Green tea is unfermented tea and considered as good for health.
7. Japan is a leading tea exporting country.
8. Soda is a natural drink while sparkling water is artificially flavoured.
9. Most expensive type of coffee in the world is espresso.
10. Old tea leaves with more tannin are considered better than young leaves and buds.

II Write short notes on ANY FIVE of the following

(5x2=10)

1. Beverages
2. Isotonic drink
3. Oolong tea
4. Sugar substitutes
5. Acidulant
6. Ready-to-Serve (RTS) Beverages
7. Kefir

III Answer ANY FIVE of the following

(5x4=20)

1. Explain briefly the methods for brewing coffee.
2. What are Traditional beverages?
3. What are the functions of food additives in beverage?
4. Briefly explain about fermented milks and products prepared with specific starter culture.
5. Discuss the role of probiotics in beverages.
6. Explain briefly the quality control of beverage.
7. Discuss about the basic operations in aseptic packaging. What are the main characteristics of aseptic packing?

IV Write an essay on ANY ONE of the following

(1x10=10)

1. Give a brief account of alcoholic and non-alcoholic beverages.
2. What is tea? Discuss its types.
