



**KERALA AGRICULTURAL UNIVERSITY**  
**B. Tech.(Food Technology) 2023 & previous admission**  
**V Semester Final Examination – January 2026**

Pafe.3124

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

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

**I State True or False**

**(10x1=10)**

1. Sheet or flake test is performed to check the level of sugar in product.
2. The TSS of squash can be measured with the refractrometer ranging from 28-62 °B.
3. SO<sub>2</sub> is an example of class I preservative.
4. According to FSSAI tomato puree should have minimum 9 °B TSS.
5. Refractive index is used as principle of measurement of TSS.

**Fill in the blanks**

6. Pre-cooling is used to remove the ..... heat.
7. Father of canning is .....
8. According to FSSAI the minimum TSS for preparation of fruit syrup should be .....
9. Salometer is used to measure.....
10. TSS stands for.....

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

**(5x2=10)**

1. Write short note on overflow method of pasteurization of fruit juices.
2. What do you understand by preservation by drying?
3. Define candied, glazed and crystallized fruits or vegetables.
4. Write short note on sauerkraut and its preparation.
5. Discuss juice clarification in brief.
6. What do you understand by unfermented and fermented beverages and give some examples under them?
7. Enlist the various principles and sub-principles of food preservation.

**III Answer ANY FIVE of the following**

**(5x4=20)**

1. Write a detailed note on tin containers for canning along with lacquering.
2. Write about the microbial spoilage in canned foods.
3. Discuss various problems in jam making.
4. What is pectin and describe its role in jelly making?
5. Give the classification pertaining to the types of vinegar.
6. What are the major constraints in expansion of food industry of fruit and vegetable processing?
7. Discuss pre-cooling along with its advantages and different types.

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

**(1x10=10)**

1. Write in detail about the preservation of juices by pasteurization, aseptic processing & packaging, chemicals, sugar, freezing, drying and carbonation.
2. Discuss about various unit operations employed during post harvest handling of fruits and vegetables. Write about different post harvest losses along with its various types.

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