



KERALA AGRICULTURAL UNIVERSITY
B.Tech. (Food Engg.)
One-Time Re-examination-January-2018
2014 Admission VII Semester

Fdpr.3204

Post Harvest Engineering of Plantation Crops (2+1)

Marks: 50

Time: 2 hours

(10x1=10)

I Fill in the Blanks

- 1 Oil palm fruit contains-----enzyme
- 2 CTC stands for-----
- 3 Feni is obtained from-----
- 4 Red colour of chillies is due to-----
- 5 The active component present in cardamom is -----

State True or False

- 6 Bourbon method of vanilla curing is adopted in India
- 7 Oolong tea is fully fermented tea.
- 8 Clove is called queen of spices
- 9 The pungency of pepper is due to capsasin
- 10 The mechanical removal of red outer skin from fruit to obtain parchment coffee is called curing.

II Write Short notes on any FIVE of the following

(5x2=10)

- 1 CNSL
- 2 Essential oil and Oleoresin
- 3 Withering of tea
- 4 By-products of coconut
- 5 Arecanut boiling
- 6 Black pepper and white pepper
- 7 Value added product from clove

III Answer any FIVE of the following.

(5x4=20)

- 1 Explain different classification of Tea
- 2 Wet processing of coffee
- 3 Virgin coconut oil
- 4 Different grades of rubber
- 5 Production of cocoa butter
- 6 Write a note on vanilla processing
- 7 Cryogenic grinding of spices

IV Write an essay on any ONE of the following

(1x10=10)

- 1 Discuss processing of cashew nut and their by-products
- 2 Illustrate the methods of production of essential oil and oleoresins from spices.
