



**KERALA AGRICULTURAL UNIVERSITY**  
**B.Tech.(Food Engg) 2016 Admission**  
**VI Semester Final Examination- June 2019**

**Fdpr.3204**

**Post Harvest Engineering of Plantation Crops (2+1)**

**Marks: 50**  
**Time: 2 hours**  
**(10x1=10)**

**I Fill in the blanks**

- 1 The tea grade, BOP refers to-----
- 2 The boiling point of liquid nitrogen is-----
- 3 Chillies are graded based on -----and -----
- 4 The moisture content of good quality copra (wb) -----
- 5 Sterilization of oil palm fruit destroys oil-splitting enzymes and arrests ----- and -----

**State True or False**

- 6 Palm oil is generally refined by the chemical process, which is preferred over the physical process.
- 7 Cardamom is known as Queen of Spices
- 8 Coconut oil is rich in medium chain fatty acid
- 9 Grading of black pepper is done based on terminal velocity
- 10 Coffee produced by dry method is usually regarded as being of better quality and commands higher prices.

**II Write short notes on ANY FIVE**

**(5x2=10)**

- 1 Process flow chart for Instant coffee powder
- 2 White pepper
- 3 Bleached ginger
- 4 Commercial utilization of coconut shell
- 5 Snow ball tender coconut
- 6 Cohobation
- 7 Feni

**III Answer any FIVE of the following.**

**(5x4=20)**

- 1 Coffee threshing machine
- 2 Essential oil extraction by steam distillation
- 3 100 kg of fresh pepper at 82% moisture content (w.b) is dried to 10% (w.b) for storage. Calculate the amount of moisture removed in drying
- 4 Curing of cardamom
- 5 Biochemical changes in the green leaf during withering
- 6 Cryogenic grinding
- 7 Chocolate manufacturing from cocoa

**IV Answer any ONE of the following**

**(1x10=10)**

- 1 Mention the different value added products prepared from matured coconut kernel (white meat) and explain about the unit operation involved for the production of coconut chips
- 2 Processing of cashew nut and cashew apple.

\*\*\*\*\*