

KERALA AGRICULTURAL UNIVERSITY

B.Tech (Food.Engg) 2011 Admission
VIth Semester Final Examination- July -2014

Cat. No: Fdpr.3204

Title: Post Harvest Engineering of Plantation Crops (1+1)

Marks: 80

Time: 3 hours

I Fill in the blanks

(1×10=10.0)

1. _____ is the partially fermented tea
2. CTC stands for _____.
3. In coffee, the flavor development occurs during _____ operation.
4. Coconut has _____ % of oil
5. Charcoal is obtained from _____ material
6. Oil palm has _____ % of oil
7. Fenny is obtained from _____
8. The boiling point of liquid nitrogen is _____
9. Piperin content of pepper is _____ %
10. The active component in turmeric is _____

II Answer any Ten Questions

(3×10=30.0)

1. Briefly explain the steps involved in processing of cocoa
2. Write about cryogenic grinding
3. Write the process of fenny preparation
4. Briefly explain the processing of cashew nut
4. Explain the processing of cocoa
5. Write about value added products of pepper
6. Mention the types of cardamom grading equipments
7. What are the byproducts of cashew nut industries and their importance?
8. Write the polishing equipments for turmeric and their working principles
9. Briefly write about vanilla processing

10. Discuss the different grades used for rubber
11. How the wet processing of coconut is carried out?
12. How the refining of palm oil is carried out?

III Answer any Six

(5×6=30.0)

1. Dry and wet processing of coffee.
2. With diagram explain the mechanical oil extraction.
3. Explain the process of making value added products from coconut
4. Processing of oil palm, unit operation involved with flowchart
5. Explain the processing of rubber
6. Explain chocolate processing with flowchart
7. Stages of harvesting clove
8. Methods used for packing of processed products

IV Answer any one question

(10×1=10.0)

1. Explain the extraction processes of oleoresins and essential oils from medicinal plants and spices.
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2. With diagrams, explain the processing of tea in detail