



KERALA AGRICULTURAL UNIVERSITY
B.Tech.(Food Technology) 2020 Admission
IV Semester Final Examination - August 2022

Pafe.2223

Processing of Spices and Plantation Crops (2+1)

Marks: 50
Time: 2 hours

I Fill in the blanks

(10x1=10)

1. Finest grade of Cinnamon is called as _____.
2. Virgin coconut oil is extracted through _____ process.
3. Economic product of asafoetida is _____.
4. Principal constituent responsible for Rosemary flavor is _____.
5. Safe moisture level for dried black pepper is _____%.
6. During coffee roasting colour development is mainly due to Millard reaction and caramelization of _____.
7. The hallucinogenic principle present nutmeg is mainly due to presence of _____.
8. Quality of _____ type of cocoa is high.
9. Ginger oil is rich in _____.
10. In cashew nut grading W180 mean _____.

II Write short notes on ANY FIVE of the following

(5x2=10)

1. Briefly explain the steps involved in processing of Turmeric.
2. Briefly explain the steps involved in processing of Fennel seed.
3. Briefly explain the Curing process of Vanilla.
4. Briefly explain the drying of cardamom by any one method of drying.
5. Dry and wet processing of coffee
6. Draw the flow chart for the processing of Cocoa.
7. Briefly explain the steps involved in processing of Cashewnut.

III Answer ANY FIVE of the following

(5x4=20)

1. Explain the process of manufacture of Black tea.
2. Explain the steps involved in processing of ginger. List out the processed products of ginger.
3. Explain the steps involved in processing of vanilla. List out the processed products of Vanilla.
4. Mention the use of Coriander seed. Write down the steps involved in harvesting and drying of coriander seed.
5. Explain the steps involved in processing of Nutmeg. List out the major uses of Nutmeg in spice industry.
6. Define the Spice crops. Brief out the production and processing status of spice crops in Indian Scenario.
7. Draw the flow chart for the processing of annatto and briefly mention the uses of annatto in dye industry.

IV Write an essay on ANY ONE of the following

(1x10=10)

1. Define the plantation crops. Explain about the classification, scope and major constraints in processing of plantation crops in India.
2. Explain in detail the processing and packaging methods involved in pepper. List out the value added products of pepper.
