



KERALA AGRICULTURAL UNIVERSITY
B.Tech.(Food Technology) 2020 Admission
V Semester Final Examination – February 2023

Pafe.3124

Processing Technology of Fruits and Vegetables (2+1)

Marks: 50
Time: 2 hours

I Fill in the blanks

(10x1=10)

1. TSS of Jam will be _____°Brix.
 2. Fruits are naturally low in _____ and _____.
 3. Most fruits and vegetables are edible for a _____ period of time.
 4. Maturity is defined as _____.
 5. Orange change with respect to both _____ and _____ as they ripen on the tree.
- State True or False**
6. Coconut and certain citrus fruits can be easily handled and shipped.
 7. Jam cannot be made using pulp of more than one fruit.
 8. Primary processing such as trimming sorting cleaning can be done to add value to product.
 9. Acid and pectin content is more in over ripped fruits than in under ripped fruits
 10. Vegetables have 30% more sugar as compare to fruits.

II Write short notes on ANY FIVE of the following

(5x2=10)

1. Define Canning. Who invented it?
2. Write about the FPO specification of pickles.
3. Define Pickles.
4. Define Blanching. Also write the objectives of blanching of vegetables.
5. Changes during ripening of fruits and vegetables
6. What do you understand by chutney and sauces? Also write FPO specifications for the same.
7. What are the criterion for selection of fruits and vegetables for processing?

III Answer ANY FIVE of the following

(5x4=20)

1. What are the method for preparation of fruit juice beverages?
2. Briefly explain by flow chart the procedure for preparation of frozen fruits and vegetables.
3. Explain about physical, chemical and microbiological spoilage of canned products.
4. Explain in detail the steps involved in canning of fruits and vegetables.
5. Briefly explain important metallic contaminations in fruits.
6. Briefly explain the SWOT analysis for fruits and vegetables in India.
7. Explain briefly the problems involved in production of jellies.

IV Write an essay on ANY ONE of the following

(1x10=10)

1. Explain in detail about types of fruit juices and beverages.
2. Briefly explain about marmalade. Also explain the procedure for marmalade preparation.
