



KERALA AGRICULTURAL UNIVERSITY
B.Tech.(Food Technology) 2021 Admission
IV Semester Final Examination – August 2023

Pafe.2223

Processing of Spices and Plantation Crops (2+1)

Marks: 50
Time: 2 hours

I Fill in the blanks

(10x1=10)

1. The main purpose of in tea processing is the partial expulsion of moisture.
2. tea is produced from the young leaves or new growing buds that have undergone minimal oxidation.
3. is a heat treatment in coffee which transforms the green beans into aromatic brown nuggets.
4. of cocoa beans is essential to remove mucilaginous pulp, to develop flavour and aroma precursors, reduce bitterness.
5. of cocoa processing is a long process of intense mixing, agitating, and aerating of heated liquid chocolate..
6. In tea, oxidation is stopped somewhere between the standards for green and black tea.
7. is a concentrated extract obtained after 3-4 batches of boiling of arecanut.
8. The cashewnuts are dried for 2-3 days to reduce moisture from% to below 9%.
9. The cashew shell contains oil known as which has wide industrial uses.
10. in oil palm processing is done to separate oil from impurities.

II Write short notes on ANY FIVE of the following

(5x2=10)

1. What is the main importance of peeling in ginger processing?
2. Why polishing is required in turmeric processing?
3. Why it is not advisable to grind spices?
4. How bleaching is undertaken in cardamom?
5. Why drying is important in clove processing?
6. What kind of garlic varieties are suitable for garlic processing?
7. Drying is a critical step in saffron processing. Justify.

III Answer ANY FIVE of the following

(5x4=20)

1. Briefly write about green tea and oolong tea.
2. Describe about the methods employed for processing coffee.
3. Write about the unit operations involved in curing of cocoa beans
4. Explain briefly the factors affecting the quality of cured vanilla beans.
5. What are the uses of Tannins obtained as a by-product from arecanut processing?
6. How we can go for packaging of cashewnut kernels?
7. Why sterilization of bunches is done in oil palm processing?

IV Write an essay on ANY ONE of the following

(1x10=10)

1. Explain in details about opportunities in spices processing.
2. Briefly explain the about Spice oil and oleoresins.
