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

Pafe.3231

Processing Technology of Beverages (2+1)

Marks: 50
Time: 2 hours

- I Answer the following** **(10x1=10)**
1. What is the meaning of the word “beverage”?
 2. In which year first bottled soda was produced?
 3. Name any two of the carbonated beverages.
 4. What is the main ingredient used in beer preparation?
 5. Mention the two methods involved in curing of coffee.
 6. Name any two flavoring compounds used in preparation of flavoured syrup.
 7. Name any two of the milk-based beverages.
 8. Name any two low calorie sweeteners used in beverage industry.
 9. Name any two acidulants used in beverage processing.
 10. What is the main component in chocolate?
- II Write short notes on ANY FIVE of the following** **(5x2=10)**
1. Write short note on Green tea.
 2. State the principle of whiskey preparation.
 3. What is Ready to Serve beverages?
 4. Write the advantages for using tetra packaging for drink.
 5. What is carbonation of soft drinks.
 6. Write short note sweet toddy
 7. Define flavoured syrup with example.
- III Answer ANY FIVE of the following** **(5x4=20)**
1. Explain the process of coffee brewing.
 2. Explain the process for squash preparation.
 3. Explain the health benefits of dairy-based beverages.
 4. Quality control process involved in beverage industry.
 5. Explain the role of clouding and clarifying agents used in beverages.
 6. Write health benefits consuming different kind of beverages.
 7. Explain the types of bottled drinking water.
- IV Write an essay on ANY ONE of the following** **(1x10=10)**
1. Explain the safety guidelines for soft drinks and energetic beverages.
 2. Explain the role of isotonic beverages on sports performance.
