



KERALA AGRICULTURAL UNIVERSITY
B.Tech.(Food Technology) 2021 Admission
V Semester Final Examination – January 2024

Pafe.3124

Processing Technology of Fruits and Vegetables (2+1)

Marks: 50
Time: 2 hours

I Fill in the blanks

(10x1=10)

1. Polyphenol oxidase (PPO) is responsible forof fruits and vegetables.
2. Hydrogen swell in canned products is due to the production of
3. In cordial TSS is as compared to Nectar.
4. Sugar act as a preservative on the principle of.....
5. is known as National Pickle of India.
6. Base box is the unit to measure
7. Fibril theory of jelly formation was given by
8. The term "Cold sterilization" is also known as
9. The Food Safety and Standards Act (FSSA)was promulgated by the Parliament of India in the year
10. $K_2S_2O_5$ is chemically known as.....

II Write short notes on ANY FIVE of the following

(5x2=10)

1. What do you understand by the term Pasteurization? Explain in brief.
2. Why is fruit and vegetable processing is necessary? Explain with suitable examples.
3. Fermentation is a low cost technology for preservation of fruits and vegetables. Justify the statement with suitable examples.
4. Give briefly the process for preparation of raisins.
5. Explain the process for preparation of apple and grape juice.
6. General process for Preparation of Jam
7. Explain what you mean by Fibril and Hinton's theories of jellies.

III Answer ANY FIVE of the following

(5x4=20)

1. Mention some Common methods for the peeling of fruit and vegetables with suitable examples.
2. Methods of preservation of fruit juices/beverages
3. What is respiration? How is it important in biology of horticultural produce?
4. Explain in brief the methods of maturity determination.
5. Give an account of the methods used for the clarification of juice.
6. What do you understand by the term Canning and briefly describe the various steps involved in the canning?
7. Explain the differences between Jam, Jelly and Marmalade.

IV Write an essay on ANY ONE of the following

(1x10=10)

1. Explain the basic principles of Food preservation and discuss various methods used to check food spoilage.
2. Discuss the status, constraints and prospects for growth of Fruit & Vegetable processing industry in India.
