



KERALA AGRICULTURAL UNIVERSITY
B.Tech. (Food Technology) 2022 Admission
IV Semester Final Examination – July 2024

Pafe.2223

Processing of Spices and Plantation Crops (2+1)

Marks: 50
Time: 2 hours

I Fill in the blanks (10x1=10)

1. is traditionally known as spice bowl of the world.
2. is the largest spice producing state in India.
3. is known as land of spices.
4. is known as king of spices
5. The pungent principle of ginger is attributed to the presence of

State True or False

6. The moisture content of dried chilli is 10 %.
7. The first grading of shelled kernels is effected by floatation in water using the principle of varying density in nutmeg.
8. Strips of the inner bark of cinnamon are dried until they curl into rolls known as quills.
9. The aim of withering in tea is to reduce water content by 5-10 %
10. Silverskin is the byproduct of roasting coffee bean

II Write short notes on ANY FIVE of the following (5x2=10)

1. What is sweating in turmeric processing?
2. What is the use of biomass gasifiers in cardamom processing?
3. What is blanching in pepper processing?
4. Write in brief about the post harvest processing of mace.
5. Write about primary processing of cocoa.
6. Explain in brief about packaging of cashew kernels.
7. Write in brief about cherry coffee.

III Answer ANY FIVE of the following (5x4=20)

1. Briefly explain the post harvest processing of Vanilla.
2. Write the steps in processing and value added products of pepper.
3. Briefly explain the post-harvest management and processing of seed spices.
4. Briefly explain the process of tea manufacturing.
5. Briefly explain the post harvest technology and processing of arecanut.
6. Briefly explain the processing of oil palm.
7. Briefly explain the procedure for extraction of essential oil & oleoresins from spices

IV Write an essay on ANY ONE of the following (1x10=10)

1. Write in detail about production and processing scenario of spice, flavor and its scope
2. Explain in detail about functional packaging of spices and spice products
