



KERALA AGRICULTURAL UNIVERSITY
B. Tech.(Food Technology) 2023 & Previous Admission
VI Semester Final Examination – June 2026

Pafe 3231

Processing Technology of Beverages (2+1)

Marks: 50
Time: 2 hours

- I Answer the following** **(10x1=10)**
1. Name the plant from which Oolong tea is derived.
 2. Name two fruit-based beverages.
 3. Name two distilled beverages.
 4. What are the two common method employed in tea plucking?
 5. Name any two clouding agents that used in beverage processing.
 6. Name any two-equipment used in carbonation process.
 7. Which part of the coconut is used in the preparation of coconut milk?
 8. Name the types of sports drinks.
 9. Name one spice which is used in beverage production.
- Fill in the blanks**
10. The primary ingredient in hot chocolate is
- II Write short notes on ANY FIVE of the following** **(5x2=10)**
1. What are the health benefits of coconut water?
 2. What are potable and contaminated water?
 3. State the difference between black and green tea.
 4. Write short note on PET bottles for packaging.
 5. Write short note on Low calorie beverages.
 6. Mention different types of chocolate products commercially available in the market.
 7. What is Decaffeination?
- III Answer ANY FIVE of the following** **(5x4=20)**
1. Explain the role of sweeteners and colorants used in beverage processing.
 2. Why Carbon di oxide is used in different beverages?
 3. Explain the process of reverse osmosis of water.
 4. Name the still beverages. Explain the preparation of any one still beverage.
 5. Write the process for instant coffee preparation.
 6. Explain the health benefits of fruit beverages.
 7. Explain the nutritional benefits of buttermilk.
- IV Write an essay on ANY ONE of the following** **(1x10=10)**
1. Classify beverages with suitable examples.
 2. Explain the nutritional benefits of sugarcane juice and briefly explain the preparation of cordials.
