

Roll No.....

B.Tech. Food Technology
VISemester- Examination, 2018
Course Code: BFTC – 602
Course Title: Technology of Fruits and Vegetables

B.Tech.
6th Sem.
2018

Time: 3 Hours

Max Marks 70

Note: 1. It is compulsory to answer all the questions of Section-A.
2. Answer any four questions in Section- B.

Section-A (5x6=30)

- Q1.**(a) Briefly explain Post harvest Technology. (3)
(b) Write a short note physiological changes. (3)
- Q2.** (a) Briefly explain properties of pectins and carbohydrate gums. (3)
(b) Briefly explain different types of cans. (3)
- Q3.** (a) Discuss freeze drying and spray drying. (4)
(b) What do you understand by Abscission. (2)
- Q4.**(a) What are S.R. cans? (3)
(b) Classify foods on the basis of pH value. (3)
- Q5.** (a) Briefly explain the role of enzymes (3)
(b) Write short notes on drying, freezing and concentration. (3)

Section- B (4x10=40)

- Q1.** Explain different maturity indices. (10)
- Q2.** Discuss the following: (5+5)
(a) Explain the process of canning of foods using flow chart
(b) Explain different spoilages occurring in canned foods
- Q3.** Describe chemical composition of Fruits. (10)
- Q4.** What do you understand by Minimal Processing and explain the Factors affecting minimally processed fruits and vegetables (10)
- Q5.** (a) Briefly explain plant growth regulators (5)
(b) Write a note on physical issues occurring during transportation of fruits and vegetables. (5)
- Q6.** Explain the following (2x5=10)
(a) Pickles and chutneys
(b) Food additives
(c) Vinegar
(d) Fortified soft drinks
(e) Tomato sauces

-----X-----