

M.TECH FOOD TECHNOLOGY
I Semester Examination 2023
Course Code- MFTG- 109
Course Title – Plantation Crops & Spices

Roll No:

2022
1st Sem
M.Tech

TIME: 3 hours

Max. Marks: 75

Section A

Q1. Answer all the following

(5M)

- a). What is decaffeinated coffee?
- b). Discuss the grading of Tea.
- c). Name the species of coffee commercially available.
- d). The oldest method of green coffee processing is _____
- e). What are the substitutes used for coffee and cocoa powder?

Section B (5*4=20)

Q2. Answer any four questions

- a). What causes the sugar & flat bloom in Chocolates? (5M)
- b). Discuss in brief the processing of onion (5M)
- c). What is adulteration? Mention any two spices, their adulterants & testing procedure (5M)
- d). Explain the processing of saffron. Also mention the important chemical compounds present in saffron and their role. (5M)
- e) Explain pickled tea
- f) Explain the changes taking place during roasting of coffee beans (5M)

Section C (10*5=50)

Answer any five questions

- Q3. Illustrate the technology of black tea & green tea processing. (10M)
- Q4. Explain in detail the complete process of instant tea manufacturing. (10M)
- Q5. *Theobroma cacao* is used for cocoa and chocolate-based production. In this context answer the following (5x2M)
 - a). Explain in detail the fermentation & roasting of cocoa beans