

**PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)**

**BVoc DEGREE EXAMINATION MAY 2017
(First Semester)**

Branch - FOOD PROCESSING TECHNOLOGY

FRUIT & VEGETABLE PROCESSING TECHNOLOGY

Time : Three Hours

Maximum : 75 Marks

SECTION-A (20 Marks)

Answer **ALL** questions .

ALL questions carry **EQUAL** marks (10x2 = 20)'

- 1 -' What is pre-cooling?
- 2 Name any two commercially available waxes.
- 3 Define Springer.
- 4 Define Black neck.
- 5 What is preserve?
- 6 Write the optimum temperature to dry the vegetables and fruits by dehydration process.
- 7 What is Browning reaction?
- 8 Give four examples of Bio-preservatives.
- 9 Define Nutraceuticals with two examples.
- 10 What is fortification. Give two examples.

SECTION - B (25 Marks)

Answer **ALL** Questions

ALL Questions Carry **EQUAL** Marks (5*x5 = 25)

- 11 a Write the classification of fruits and vegetables.
OR '
b Write the global and Indian scenario of post harvest losses of fruits and vegetables.
- 12 a Write the advantages and disadvantages of canning process.
OR
b What are the principles and methods of preparation of Jams & Jellies?
- 13 a Write the application of osmotic dehydration in fruits & vegetables.
OR
b Write about characteristics and importance of intermediate moisture foods.
- 14 a Write briefly about minimally processing techniques.
OR
b Define fermentation. Explain in detail on the fermentation of any one fruit.
- 15 a Write short notes on any two nutraceutical products and its regulations.
OR
b What are the methods involved to enhance active components in foods?

SECTION - C (30 Marks)

Answer any **THREE** Questions

ALL Questions Carry **EQUAL** Marks (3 x 10 = 30)

- 16 Write in detail about general methods of fruit and vegetable preservation.
- 17 Describe in detail on principle and operation of equipment for canning process.
- 18 Explain the working principle of spray drier, vacuum shelf drier and freeze drier with examples.
- 19 Write in detail on the concept of hurdle technology and its application with reference to vegetables.

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