

PSG COLLEGE OF ARTS & SCIENCE  
(AUTONOMOUS)

BVoc DEGREE EXAMINATION DECEMBER 2022  
(First Semester)

Branch – FOOD PROCESSING TECHNOLOGY

FRUIT AND VEGETABLE PRESERVATION/FRUIT & VEGETABLE  
PROCESSING TECHNOLOGY

Time: Three Hours

Maximum: 50 Marks

SECTION-A (5 Marks)

Answer ALL questions

ALL questions carry EQUAL marks

(5 x 1 = 5)

- 1 Which of the following aims to remove field heat from fresh horticultural produce  
(i) Waxing (ii) Pre-cooling  
(iii) Pre-packing (iv) Washing
- 2 As per FSSAI specifications, \_\_\_\_\_ should contain not less than 25% fruit content  
and TSS not be less than 40°Brix  
(i) RTS (ii) Syrup  
(iii) Nectar (iv) Squash
- 3 Identify the range of water activity for Intermediate moisture foods  
(i) 0.1 – 0.9 (ii) 10 – 20  
(iii) 0.6 – 0.8 (iv) 15 – 45
- 4 Name the enzyme responsible for browning of minimal processed fruits  
(i) Polyphenol oxidase (ii) Lipase  
(iii) Amylase (iv) Pectinase
- 5 Mention the Total Soluble Solids of Jelly  
(i) 45°Brix (ii) 65°Brix  
(iii) 68°Brix (iv) 72°Brix

SECTION - B (15 Marks)

Answer ALL Questions

ALL Questions Carry EQUAL Marks

(5 x 3 = 15)

- 6 a Narrate the composition of vegetables.  
OR  
b Describe the maturity indices of any three fruits.
- 7 a Classify beverages.  
OR  
b Bring out the steps in bottling of fruit beverage.
- 8 a State the principles and types of pickles.  
OR  
b How will you prepare tomato ketchup?

Cont...

- 9 a Explain the principles and techniques of minimal processing.  
OR  
b Organize the bioactive components present in fruits and vegetables.
- 10 a State the FSSAI specifications for Fruit squash.  
OR  
b How will you test rehydration ratio of a dehydrated fruit ?

**SECTION -C (30 Marks)**

Answer ALL questions

ALL questions carry EQUAL Marks

(5 x 6 = 30)

- 11 a Differentiate climacteric and non-climacteric fruits.  
OR  
b Summarize the post-harvest field techniques followed for fruits and vegetables.
- 12 a Point out the manufacturing steps involved in canning of pineapple.  
OR  
b Infer the flow chart for the production of fruit crush.
- 13 a Trace out the principles and types of Intermediate moisture foods.  
OR  
b Outline the production steps of Jam marmalade.
- 14 a Highlight on the physiology and biochemistry of fresh cut fruits and vegetables.  
OR  
b Elucidate on processing of any two underutilized fruits.
- 15 a Analyze the percent fill and drained weight of canned foods.  
OR  
b Discuss on the quality tests to be done for jam and jelly.

Z-Z-Z

END