

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

**BVoc DEGREE EXAMINATION DECEMBER 2019
(First Semester)**

**Branch - FOOD PROCESSING TECHNOLOGY
FRUIT AND 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 are drupe fruits?
- 2 Define blanching.
- 3 Define sterilization.
- 4 What is hydrogen swell?
- 5 Differentiate drying and dehydration.
- 6 What is osmotic dehydration?
- 7 What is enzymatic browning reaction?
- 8 What is Hurdle technology?
- 9 Define nutraceuticals.
- 10 What is lycopene?

SECTION - B 125 Marks)

Answer **ALL** Questions

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

- 11 a Give the role of fruits and vegetables in developing a nation.
* OR
b What are the physical and chemical changes occurred during the ripening of fruits?.
- 12 a. How will you manufacture mixed fruit jam for commercial purpose?
OR
b What are the advantages and disadvantages of canning?
- 13 a Bring out the applications of Osmotic dehydration in fruit and vegetables.
OR
b Discuss the different factors affecting the dehydrated products.
- 14 a Explain any two fermented fruit products.
OR
b Explain the concept of Hurdle technology.
- 15 a How will you isolate the Betatine from beet root?
OR
b Discuss about the food enriched and food fortification.

SECTION - C (30 Marks)

Answer any **THREE** Questions

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

- 16 Bring out the general methods of fruits and vegetable preservation.
- 17 Explain the principles and process of canning of pine apple.
- 18 Describe; the different types of drying fruits and vegetables.
- 19 Discuss the bio-preservatives and its applications in food industry.
- 20 Describe the major bioactive components of fruits and vegetables.

Z-Z-Z

END