

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

**B.Voc DEGREE EXAMINATION DECEMBER 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 (10 x 2 = 20)

- 1 Mention any two objectives of post harvest technology to fruits and vegetables.
- 2 Name any four chemicals that delay ripening.
- 3 What is canning?
- 4 Differentiate ketchup and sauce.
- 5 List any four foods to be dried by spray drying.
- 6 What are preserves?
- 7 List any four applications of bio-preservatives.
- 8 What is fermentation?
- 9 Name the bioactive components present in carrot.
- 10 What are phyto chemicals?

**SECTION - B (25 Marks)**

Answer **ALL** Questions

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

- 11 a Examine the principal causes of post harvest losses of fruits and vegetables.  
OR  
b Summarize the changes that happen during ripening of fruits and vegetables.
- 12 a Explain the methods of preparation of jelly.  
OR  
b Illustrate the bottling operations.
- 13 a State the factors affecting dehydrated products.  
OR  
b What are intermediate moisture foods? Write its importance.
- 14 a Write the factors affecting shelf life and quality of minimally processed fruit and vegetables.  
OR  
b Explain about browning reactions.
- 15 a What is a nutraceutical product? Write its regulations.  
OR  
b How do you extract lycopene?

**SECTION - C (30 Marks)**

Answer any **THREE** Questions

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

- 16 Elaborate the different methods of fruit and vegetable preservation.
- 17 Describe the steps involved in canning.
- 18 Explain the principles and pre-preparations of any two driers.
- 19 What is hurdle technology? Write its applications.
- 20 How do you enhance the active components in food? Explain it with an