

Total No. of printed pages = 5

FPT-603/TC&CP/6th Sem/2017/N

**TEA, COFFEE AND COCOA
PROCESSING**

Full Marks – 70

Time – Three hours

The figures in the margin indicate full marks
for the questions

PART – A is compulsory and answer any *five*
questions from PART – B.

PART – A

Marks – 25

Answer the following questions : $1 \times 25 = 25$

1. Why leaf disruption step is important?
2. In which part of tea plant highest levels of polyphenols are present?
3. Where activity of polyphenol oxidase is most?
4. Theaflavins provide the attribute _____ and _____ to tea.

[Turn over

5. How theaflavins are formed?
6. What is the percentage of thearubigins in dry weight of black tea?
7. Which type of compounds impart aroma in tea?
8. What is the heating temperature range in a pan for pan-firing type green tea?
9. What is the final heating temperature range for Sen-Cha process green tea?
10. What is the percentage of catechins in dry leaves?
11. Overall weight of wet parchment in coffee cherry is
 - (a) 57.5%
 - (b) 46.9%
 - (c) 25.6%
 - (d) 22.1%
12. The roasting temperature for coffee beans is about _____.
13. The final moisture content of coffee bean after drying is _____.

14. For mucilage removal, _____ is used.
15. Roasting temperature for cocoa is _____ to _____.
16. Amount of fat in cocoa butter is _____.
17. Cocoa powder is obtained from _____.
18. PPO activity is greatest at the shoots of tea plants.
(True / False)
19. What are the species used for coffee processing ?
20. White tea is non fermented tea. (True / False)
21. What is fermentation period for tea processing ?
22. MINAS stands for _____.
23. The air emission standards for tea processing plant is _____.
24. Hidey bean occurs in coffee bean due to _____.
25. Wet process is better than dry process for coffee.
(True / False)

PART - B

1. (a) What are the different types of catechins present in tea? 3
- (b) Explain how green tea is different from orthodox in respect of processing. 6
2. (a) Why withering is necessary in tea processing? 2
- (b) Discuss how semi-fermented tea can be processed. 4
- (c) List out the various composition of mucilage and coffee pulp in percentage. 3
3. (a) Explain the rolling steps in tea processing with diagrams. 5
- (b) Draw the product flowchart of cocoa beans. 4
4. (a) Explain in details the steps involved in coffee processing. 7
- (b) How theaflavins are formed? 2

5. (a) List out the defects in coffee beans that occur due to harvesting period. 4
- (b) What is the temperature for Kamairi-Cha processing methods in the initial drying stage and for what duration? 2
- (c) List out the classification of pesticides based on target pests used in tea cultivation. 3
6. (a) Explain the processing of cocoa. 5
- (b) List out the various ingredients present in a given quantity of cocoa. 2
- (c) What species are used for tea and coffee processing? 2