

Total No. of printed pages = 4

19/6th Sem/DFET 612

2022



TEA, COFFEE AND COCOA PROCESSING

Full Marks – 100

Time – Three hours

The figures in the margin indicate full marks
for the questions.

Answer any *five* questions.

1. (a) Answer the following questions : $1 \times 10 = 10$

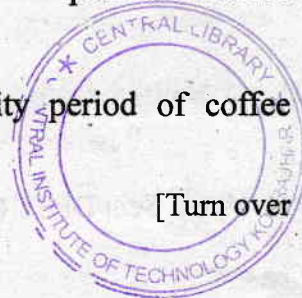
- (i) What is the percentage of catechins in dry leaves ?
- (ii) Theaflavins provide the attribute _____ and _____ to tea.
- (iii) What is the final heating temperature range for Sen-Cha process green tea ?
- (iv) In which part of tea plant highest levels of polyphenols are present ?

[Turn over



- (v) When cocoa cake is obtained ?
- (vi) What is withering of tea ?
- (vii) What is the role of thearubigins ?
- (viii) What is the fermentation period for tea processing ?
- (ix) What is the activity of polyphenol oxidase ?
- (x) What is the final heating temperature range for Kammairi-cha process green tea ?
- (b) Mention the different steps involved in tea processing. Discuss the chemistry of tea and mention the biomolecules present in tea. 10
2. (a) Explain the processing of green tea. 10
- (b) Discuss the geographical condition required for tea cultivation. 5
- (c) Discuss about the present status of tea production in India and compare the data with global production. 5

3. (a) Discuss in details the different steps in coffee processing. 10
- (b) What are the different types of catechins present in tea? List out the name with its specific amount present in a tea leaves. Discuss how semi-fermented tea can be processed. 10
4. (a) Explain the processing of cocoa in details. 12
- (b) Explain the processing of instant tea. 8
5. (a) List out the various composition of mucilage and coffee pulp in percentage level and discuss its importance. 5
- (b) Explain the function of pulpers in coffee processing with a diagram. 8
- (c) Explain the morphology of coffee beans. 7
6. (a) Answer the following questions : $1 \times 5 = 5$
- (i) What is the fermentation period of coffee bean processing?
- (ii) What is the maturity period of coffee berry?



- (iii) How quality of coffee cherries can be determined ?
- (iv) What is the annual rainfall required for cultivation of coffee ?
- (v) Hidey bean occurs in coffee bean due to _____. (Fill in the blank)
- (b) How pulping of coffee beans with its respective condition are done ? Explain with a schematic diagram. 8
- (c) List out the various composition of mucilage and coffee pulp in percentage level. 7

