

2025

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 i)	What is the percentage of catechins in dry leaves?	1
	ii)	Theaflavins provide the attribute.....andto tea.	1
	iii)	What is the final heating temperature range for Sen-Cha process green tea?	1
	iv)	In which part of tea plant highest levels of polyphenols are present?	1
	v)	When cocoa cake is obtained?	1
	vi)	What is withering of tea?	1
	vii)	What is the role of thearubigins?	1
	viii)	What is the fermentation period for tea processing?	1
	ix)	What is the activity of polyphenol oxidase?	1
	x)	What is the final heating temperature range for Kammairi-cha process green tea	1
	b)	Mention the different steps involved in tea processing. Explain the fermentation and drying steps during processing	10
2.	a)	Define Tea. What are the different species of tea are used for processing? Mention the geographical condition for tea cultivation.	10
	b)	Explain the processing of green tea.	10
3	a)	Discuss in details the different steps in coffee processing	12

	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 semifermented tea can be processed.	8
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 i)	What is the fermentation period of coffee bean processing?	1*5
	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.....	
	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
7	a)	Discuss about the present status of tea production in India and compare the data with global production	6
	b)	How black tea can be processed? List out the various steps. Explain the fermentation and drying steps during processing	10
	c)	Discuss the chemistry of tea and mention the biomolecules present in tea	4