

Total number of printed pages-3

53 (FPT 401) FPTC-I

2017

FOOD PRODUCT TECHNOLOGY-I

Paper : FPT 401

(Fruits and Vegetables)

Full Marks : 100

Time : Three hours

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

Answer any five questions.

1. (a) Mention the biochemical changes occurring in fruits during ripening. 4
- (b) Explain about "Maturity Index" with suitable examples. 10
- (c) Write short notes on the curing process of roots, tubers and bulb crops. 6

Contd.

2. (a) Write about the pretreatment methods carried out before the processing of fruits and vegetables. 8
- (b) Mention the chemicals used to prevent the browning of fruits and vegetable products and explain it. 6
- (c) Define the term "CAP" and explain about the factors influencing CAP process. 6
3. (a) Write about the gases used in MAP process. 6
- (b) Explain the methods of passive MAP and Active MAP. 8
- (c) Discuss about the advantages and disadvantages of MAP process. 6
4. (a) Explain the process of fruit juice making with suitable technological flow chart. 10
- (b) Provide the flow chart for wine processing and explain the process shortly. 10

5. (a) Mention the technological flow chart for Jam making and list the common production problems in Jam making. 6+4=10
- (b) Provide the flow chart for jelly and marmalade making process. 5+5=10
6. (a) Give the flow chart for the processing of mango chutney. 6
- (b) Explain the method for the processing of tomato puree. 6
- (c) Mention the technological flow chart for cashew nut processing. 8
7. (a) Explain about the wet processing method involved in coffee manufacturing. 10
- (b) Provide the flow chart for tea processing and explain it. 10