

Total number of printed pages-3

53 (FPT 401) FRVG

2019

**FOOD PRODUCT TECHNOLOGY-I**

Paper : FPT 401

**(Fruits and Vegetables)**

Full Marks : 100

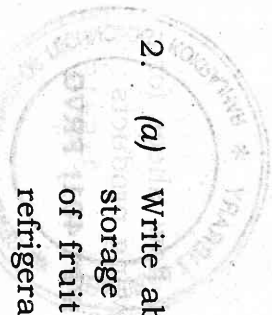
Time : Three hours

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

Answer **any five** questions.

1. (a) Classify fruits based on the ripening process and give some examples. 4
- (b) Write about the different packaging materials used for the transportation of fruits and vegetables to packing house. 6
- (c) Write about the different cooling methods for the storage of fruits and vegetables. (Any five methods) 10

Contd.



2. (a) Write about *any four* storage rooms/ storage methods for the safer storage of fruits and vegetables. (Without refrigeration) 8
- (b) Briefly state the concept of IMF foods. 4
- (c) Define water activity. 2
- (d) Give *two* examples (chemicals) for the following — 2+2=4  
to reduce  $a_w$  of foods  
to prevent browning of foods.
- (e) Define CAP. 2
3. (a) Discuss elaborately about the requirements of CA storage rooms. 10
- (b) Mention the beneficial and detrimental effects of CAP. 4
- (c) Explain about the machine systems used for MAP. 6
4. (a) Write a short note on the types of plastic films used in MAP. 5



- (b) Give the technological flow sheet for the processing of following products : 3×5=15
  - (i) Cordial
  - (ii) Squash
  - (iii) Wine.
5. (a) Explain the steps in the processing of apple juice with proper flowchart. 10
- (b) How fruit marmalades are made? Explain it with suitable flow sheet. 10
6. (a) Write in detail about the manufacturing process of preserve and candy with suitable flow sheet. 10
- (b) Provide the process flowchart for frozen fruits/vegetables and ketchup. 5+5=10
7. (a) Write down the different types of tea and briefly write about its manufacturing process. 3+10=13
- (b) Give the process flowchart for the production of cashew nuts. 7