

Total number of printed pages-3

53 (FPT 401) FRVG

2021

FOOD PRODUCT TECHNOLOGY-I

Paper : FPT 401

(Fruits and Vegetables)

Full Marks : 100

Time : Three hours

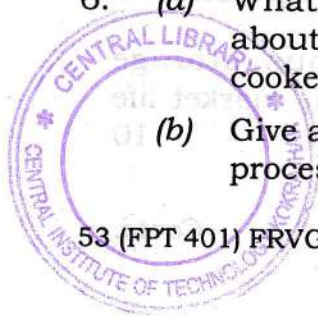
The figures in the margin indicate full marks for the questions.

Answer **any five** questions out of **seven**.

1. (a) Differentiate climacteric and non-climacteric fruits and give *two* examples for each category. 6
- (b) Discuss about the curing process of roots, tubers, and bulb crops. 8
- (c) Mention the requirements for a Packaging material to be used in the packaging of fruits and vegetables. 6
2. (a) Write about the various storage methods for improving the market life of fruits and vegetables. 10

Contd.

- (b) Explain about the chemical reactions/ changes associated with the spoilage/ deterioration of fruits and vegetables. 10
3. (a) Draw the graph showing the relationship of food deterioration rate as a function of water activity and explain it. 8
- (b) Write a short note on IMF. 6
- (c) Define the term CAP and mention the factors to be considered in CAP. 6
4. (a) State the beneficial and detrimental effects of CAP. 8
- (b) Discuss about the different types of gases and gas mixtures used in MAP. 12
5. (a) Explain the process of grape wine making with proper technological flow chart. 10
- (b) Write about the production process of cordial with suitable process flow chart. 10
6. (a) What are fruit preserves? Explain about the processes by which fruits are cooked in syrup. 12
- (b) Give a short note on the manufacturing process of mango chutney. 8



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7. (a) Discuss about the different steps involved in the production of oolong tea. 10
- (b) Write about the wet processing method involved in the processing of coffee beans. 10

