

Total No. of printed pages = 3

FPT-3004/F&NFB/6th Sem/2013

**FERMENTED AND NON-FERMENTED  
BEVERAGES**

Full Marks – 100

Pass Marks – 30

Time – Three hours

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

Answer any *five* questions.

- (a) How can you differentiate between fermentation and respiration ? Discuss at least six points. 10

(b) Classify the various types of fermentation. Give at least two examples of each. 10
2. What do you understand by alcoholic beverages ? Explain in detail about production of wine. 20

[Turn over

3. Write short notes on any *four* of the following :  
4×5=20
- (a) De-caffeinated coffee
  - (b) Brewing
  - (c) Glycolysis
  - (d) Yogurt
  - (e) Beer
4. (a) How fruit beverages differ from non-fruit beverages in their nutritive value ? Classify the fruit beverages.  
5+5=10
- (b) Explain the various steps of processing and preservation of non-fermented fruit beverages.  
10
5. Write short notes on coffee tree. Describe the various steps involved in coffee processing.  
5+15=20
6. How can you define non-alcoholic carbonated beverages ? Explain the manufacturing process of non-alcoholic carbonated beverages. Also list the name of equipment and machinery used in manufacturing process.  
5+10+5=20

7. Write short notes on the following ingredients which are used in the production of beverages :

- (a) Sweeteners
- (b) Emulsifier
- (c) Colouring agent
- (d) Flavouring agent
- (e) Stabilizer.

5×4=20