

Total No. of printed pages = 4

FPT-503/FPT-I/5th Sem/2017/N

## FOOD PRODUCT TECHNOLOGY – I

Full Marks – 70

Time – Three hours

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

Answer *all* questions.

PART – A

Marks – 25

1. The time-temperature used in LTLT and HTST pasteurization process are \_\_\_\_\_ and \_\_\_\_\_ respectively. 2
2. The substitute for butter is known as \_\_\_\_\_. 1
3. Define Hydrogenated Fats ? 1
4. What do you mean by Rice Polishing ? 1
5. Define Parboiling. 2

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6. The 3 steps of Malting are \_\_\_\_\_, \_\_\_\_\_ and \_\_\_\_\_ 3
7. Define Soaking in pulse processing. 1
8. Write any 1 objective of cleaning. 1
9. Write any 1 factor effecting the process of drying. 1
10. FPO is expanded as \_\_\_\_\_. 1
11. Percentage of moisture content in white rice is \_\_\_\_\_ 1
12. The annular space between the cone and the crib in Dandekar Cone Polisher is \_\_\_\_\_. 1
13. Pressure parboiling uses \_\_\_\_\_ minutes at \_\_\_\_\_ °C for paddy soaking. 2
14. Percentage of protein content in pulses is around \_\_\_\_\_ 1
15. The temperature range used in cold storage of fruits and vegetables is \_\_\_\_\_. 1
16. The product loss in flame peeling is about \_\_\_\_\_ %. 1

17. The 2 types of blanching are named \_\_\_\_\_ and \_\_\_\_\_ 2
18. The velocity of air used in tunnel drier is \_\_\_\_\_ 1
19. The kind of drying where solids remain suspended in the air is known as \_\_\_\_\_. 1

PART - B

Marks - 45

1. Write any 5 utilization of by-products of fruits and vegetables processing. 5
2. Explain any 2 types of driers.  $2 \times 2 = 4$
3. Explain any 2 types of spoilage in canned foods.  $2 \times 2 = 4$
4. Explain any 2 types of cooling used for cooling of agricultural produce.  $2 \times 2 = 4$
5. Describe the effects of blanching on the quality of products. 6
6. Describe any 2 types of Peeling.  $2 \times 2 = 4$

7. Explain the Drying Curve. 4
8. Differentiate CAP and MAP. 3
9. Explain Canning in foods or shortening (Fat) 2
10. Explain the different types of freezing foods. 5
11. Explain how temperature or humidity effects the storage of fresh fruits and vegetables. 4