

Total No. of printed pages = 3

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

FOOD PRODUCT TECHNOLOGY-I

Full Marks – 70

Pass Marks – 28

Time – Three hours

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

Answer any *five* questions.

1. (a) Write any ten points on the utilization of by-products of fruits and vegetables processing. 10
- (b) Explain the Drying Curve with a proper diagram. 4
2. (a) With reference to rice milling, explain the following with proper diagrams : $3+3+2=8$
 - (i) Husk aspirator
 - (ii) Rice polisher
 - (iii) Rice grader.

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- (b) Describe any one method of parboiling processing mentioning the name of the technique. 6
3. (a) What is blanching and its objectives ?
2+2=4
- (b) How does blanching effect the nutritional quality of foods ? 4
- (c) Explain any three methods of processing of pulses. 3×2=6
4. (a) Explain any four types of cleaning methods employed in fruits and vegetables processing industries. 4×2=8
- (b) Write a note on drying and dehydration of foods. 6
5. (a) Write any three methods by which the relative humidity for the storage of fruits and vegetables can be maintained. 3×2=6
- (b) Describe any four types of packaging materials used for foods. 4×2=8

6. Write notes on any *four* : 4×3.5=14

- (a) Types of freezing
- (b) Margarine
- (c) Salad dressing
- (d) Hydrogenated fat
- (e) Types of cooling
- (f) CAP and MAP
- (g) Overview on the processing of wheat.

7. Write notes on any *four* : 4×3.5=14

- (a) Malting
- (b) Types of containers
- (c) Spoilage of canned foods
- (d) Types of peeling
- (e) Shortening of fat
- (f) FPO standards
- (g) Types of blanchers.