

Total No. of printed pages = 3

FPT-503/FPT-I/5th Sem(R)/2018/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 *all* questions.

PART – A

Marks – 25

1. Moisture content in white rice is about — %. 1
2. Write one function of husk aspirator and polisher in the milling of white rice. 2+2=4
3. Parboiled rice has poor — and — properties. 1+1=2
4. —, — and — are some examples of wheat based products. 3
5. Define decortication. 1

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6. The two important factors governing the storage of fresh fruits and vegetables are —— and —— . 2
7. The temperature used in cold storage is between —— °C. 2
8. Abrasion peeling takes the help of —— for peeling of fruits and vegetables. 1
9. There are —— number of stages in the drying curve. 1
10. Indirect contact freezing uses temperature range of —— °C. 2
11. Temperature ranges for LTLT and HTST are —— and —— respectively. 1+1=2
12. Define : Blanching and Freeze drying. 2+2=4

PART – B

Marks – 45

1. Write any six utilization of by-products of fruits and vegetables processing. 6
2. Explain any two types of parboiling. 5
3. Explain any two types of processing of pulses. 2+2=4

4. Describe the steps of Malting. 5
5. Describe any two types of cooling used for agricultural produce. 2+2=4
6. Describe any two types of cleaning employed for cleaning of agricultural produce. 2+2=4
7. Explain shortening of fat. 2
8. Explain any one type of spoilage in canned foods. 2
9. Explain any one type of Peeling. 2
10. Explain any one effect of blanching on the quality of the food products. 2
11. Explain any two types of driers. 2+2=4
12. Explain Canning. 2
13. Define CAP. 1
14. Explain any one method of freezing of foods. 2