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FPT-603/TC&CP/6th Sem/2015/M

TEA, COFFEE AND COCO PROCESSING

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) Define tea. How CTC is different from green tea and orthodox tea ? Explain how green tea can be processed. 1+1+6=8
- (b) How theaflavins are formed ? What is the role of theaflavins in tea ? 2
- (c) What is the name of the enzyme responsible for fermentation of polyphenols in tea ? What is the role of thearubigins in tea ? 2
- (d) What is the temperature for Kamairi-Cha processing methods in the initial drying stage and for what duration ? 2

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2. (a) What are the different types of catechin present in tea ? Discuss how semi-fermented tea can be processed. 3+4=7

(b) Why withering of tea is necessary in tea processing ? 3

(c) Explain in details the fermentation step in tea processing. 4

3. (a) What is MINAS ? State the air emission standards and waste water discharge standards given by CPCB. 2+5=7

(b) List out the classification of pesticides based on target pests. 3

(c) Mention the grade, appearance and liquor type for the following category of tea : 4

Category of tea	Size
(a) CTC leaf grade	over mesh 10
	over mesh 16
(b) CTC dust grade	over mesh 40
	over mesh 50

4. (a) What are the characteristics of coffee waste water and how it affects the environment ? 6
- (b) Explain the processing of cocoa in details. 8
5. (a) Describe the coffee processing in details at farmer level. 10
- (b) (i) What is the fermentation period of coffee bean processing ? 1
- (ii) What is the moisture content of coffee bean after drying ? 1
- (iii) What are factors affecting coffee quality ? 1
- (iv) Hiday bean occurs in coffee bean due to 1
6. (a) What is the significance of pulping step in coffee process ? Explain the pulping process with the help of suitable mechanical instruments. 6
- (b) List out the various composition of mucilage and coffee pulp in percentage level. 3+5=8

7. (a) List out the defects in coffee beans that occurred due to harvesting period. 5
- (b) Which processing method guarantees for a cleaner and more consistent flavour in coffee processing ? 1
- (c) List out the defects due to processing condition of coffee with its defect character and origin. 5
- (d) List out the various ingredients present in a given quantity of cocoa. 3