

Total No. of printed pages = 3

FPT-603/TC&CP/6th Sem/2016/N

**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) Discuss the role of withering in tea processing. 4
- (c) How theaflavins are formed ? What is the role of theaflavins in tea ? 2

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2. (a) Explain in details the fermentation step in tea processing. 7
- (b) Discuss the instant tea processing in details. 7
3. (a) Explain the processing of green tea. 7
- (b) What are the different types of catechin present in tea ? Discuss how semi-fermented tea can be processed. 3+4=7
4. (a) What is MINAS ? State the air emission standards and waste water discharge standards given by CPCB. 2+5=7
- (b) Explain the pulping process of coffee with the help of a suitable mechanical instruments. 7
5. (a) Explain the processing of cocoa in details. 10
- (b) Explain any two other products of coffee. 4
6. (a) Describe the coffee processing in details at farmer level. 10
- (b) List out the various environmental factors involved in coffee plantation. 4

7. (a) List out the defects in coffee beans that occurred due to harvesting period. 7

(b) State the difference of depulped natural and the demucilaged process in coffee production. 7