

Total No. of printed pages = 3

FPT-603/TC&CP/6th Sem/2017/M

**TEA, COFFEE AND COCOA  
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. What are the different species of tea used for processing ? Discuss about the present status of tea production in India and compare the data with global production.

1+1+8=10

- (b) How tea can be classified according to the different processing conditions ? 2

- (c) What is withering of tea ? Mention the condition of withering in black tea processing.

2

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2. (a) Explain how green tea can be processed. 8
- (b) Discuss the fermentation and rolling step in black tea processing. 6
3. (a) (i) What is the percentage of catechus in dry leaves ?  $1 \times 5 = 5$
- (ii) In which part of tea plant highest levels of polyphenols are present ?
- (iii) How theaflavins are formed ?
- (iv) Theaflavins provide the attribute ..... and ..... to tea.
- (v) What is activity of polyphenol oxidase ?
- (b) How semi-fermented tea can be processed ? 5
- (c) What is MINAS ? State the air emission standards and waste water discharge standards given by CPCB.  $2+2=4$
4. (a) Explain the processing of cocoa in details. 10
- (b) Draw the product flowchart of cocoa beans. 4

5. (a) Explain the wet processing of coffee processing. 7
- (b) List out the defects in coffee beans that occurred due to harvesting period. 5
- (c) What is the major free sugar present in coffee? 1
- (d) The genes coffee is a member of the family ———. 1
6. (a) List out the different constituents of green coffee. Discuss any four of the constituents. 10
- (b) How many types of coffee are used for process? Mention the processing temperature for each type. 4
7. (a) Explain the role of climate and soil type for cultivation of camellia species. 6
- (b) How pulping of coffee beans with its respective condition are done? Explain with a schematic diagram of pulpers. 8