

Total No. of printed pages = 3

FPT-614/F&NFB/6th Sem/2013/M

**FERMENTED AND NON-FERMENTED
BEVERAGES**

Full Marks – 70

Pass Marks – 28

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

Answer any *five* questions.

1. (a) How can you differentiate between Fermentation and Respiration ? Discuss at least six points. 7
- (b) Classify the various types of Fermentation. Give at least two examples of each. 7
2. What do you understand by alcoholic beverages ? Explain in detail production of wine. 14

[Turn over

3. Write short notes on any *four* of the followings :

$3\frac{1}{2} \times 4 = 14$

(a) De-caffeinated coffee

(b) Brewing

(c) Glycolysis

(d) Yogurt

(e) Beer

4. (a) How fruit beverages differ from non-fruit beverages in their nutritive value ? Classify the fruit beverages. 7

(b) Explain the various steps of processing and preservation of non-fermented fruit beverages. 7

5. Write short notes on coffee tree. Describe the various steps involved in coffee processing.

$4 + 10 = 14$

6. How can you define non-alcoholic carbonated beverages ? Explain the manufacturing process of non-alcoholic carbonated beverages. Also list the name of equipment and machinery used in manufacturing process. $3 + 7 + 4 = 14$

7. Write short notes on the following ingredients, which are used in the production of beverages :

$3\frac{1}{2} \times 4 = 14$

- (a) Sweeteners
- (b) Emulsifier
- (c) Colouring agent
- (d) Flavouring agent.