

2025

Food Product Technology – I (Fruits & Vegetables)*Full Marks: 100*

Time: Three hours

*The figures in the margin indicate full marks for the questions.**Answer any five questions.*

1.	a)	Write about the biochemical reactions occurring during the ripening of fruits.	4
	b)	Give short notes on the curing process of roots, tubers, and bulbs.	6
	c)	What is postharvest loss? Write about the internal factors contributing to postharvest loss of fruits and vegetables.	10
2.	a)	Define the term-Chilling injury. Mention the symptoms of chilling injury. How it can be managed?	2+5+3=10
	b)	Discuss shortly about the different cooling methods (any four) for the preservation of fresh fruits and vegetables.	10
3.	a)	What is a cold storage? How fruits and vegetables are classified according to the thermal incompatibility? Give the classification of cold stores.	3+3+4=10
	b)	Explain about the working principle of hypobaric storage system with suitable diagram.	10
4.	a)	What is the need for wax coating on fruits? Explain about any two methods for applying wax on fruits.	2+6=8
	b)	What is prepackaging of fruits and vegetables? Give the advantages and disadvantages of this process.	3+3=6
	c)	Write the difference between fermented and unfermented beverages. Give two examples for each category.	4+2=6
5.	a)	Explain in detail about the processing of squash with proper flow chart.	10
	b)	Give flow charts for the following products (any two) (i) Grape juice (ii) Marmalade (iii) Lime pickle	2*5=10

		(iv) Mango chutney	
6	a)	Explain about any two tests for the determination of end point during jam making process	4
	b)	Give the flow chart for the processing of Jelly.	6
	c)	How tomato ketchup can be differentiated from tomato sauce? Detail the making process of tomato sauce with suitable flow diagram.	2+8=10
7.	a)	What are the two methods used for the processing of coffee beans? Explain in detail about any one of the methods for the manufacturing of coffee.	2+8=10
	b)	Explain about the steps involved in the processing of different teas with suitable flow diagram.	10

