

**MAHARASHTRA ANIMAL AND FISHERY SCIENCES UNIVERSITY, NAGPUR**  
**SEMEISTER END THEORY EXAMINATION, B.Tech. Dairy Technology 2018-19**

Semester	: VI (V Dean)	Academic Year	: 2018-2019
Course No.	: DT-610	Course Title	: Food Technology-I
Credits	: 2+1=3	Total Marks	: 50
Day & Date	: Thursday, 27.06.2019	Time	: 11.00 to 13.00 Hrs.

- Note :**
- 1) All questions from **Section 'A'** are compulsory.
  - 2) Solve **Any Three** questions from **Section 'B'**.
  - 3) Draw neat and well labelled diagram wherever necessary.

**SECTION – 'A'**

Q. 1 A) Choose and indicate the most appropriate answer for the following. (05)

- i) What is the TSS of fruit syrup?
  - a) 20 %
  - b) 45%
  - c) 65%
  - d) 80%
- ii) A jam should have .....
  - a) Not less than 40% TSS
  - b) Not less than 60% TSS
  - c) Not less than 68% TSS
  - d) Not less than 78% TSS
- iii) Papain is obtained from .....
  - a) Papaya
  - b) Pine apple
  - c) Pomegranate
  - d) Pear
- iv) Withering terms related to .....
  - a) Coffee
  - b) Tea
  - c) Turmeric
  - d) Cocoa
- v) The process of inactivation of enzymes is called .....
  - a) Leaching
  - b) Pasteurization
  - c) Blanching
  - d) Sterilization

B) Define the following. (05)

- i) Functional Foods
- ii) Harvesting/Harvesting Indices
- iii) Respiration
- iv) Ready-to-Serve (RTS) Beverages
- v) Nutraceuticals

Q. 2 A) Give reasons for the following. (05)

- i) After canning, cooling the can will done for?
- ii) Sterilization destroys which types of microorganism
- iii) The cloudiness in nectar and other beverages is because of?
- iv) The process of decaffeination is done for?
- v) The fermentation in tea is mainly carried out for reason?

(P.T.O.)

- B) State whether True or False. If false, rewrite the statement after making necessary corrections. (05)
- i) Salometer, Salinometer and Baume's hydrometer are used to measure the strength of brine.
  - ii) Guava is rich in vitamin C.
  - iii) Chlorophyll pigment is present in a mature tomato.
  - iv) Pineapple is a good source of Bromalin.
  - v) Kill green process is done to stop the tea leaf oxidation at a desired level.

### SECTION – 'B'

- Q. 3 A) Write short note on Food Processing Industries in India. (05)  
B) Write in details with process flow chart for manufacturing of Jam, Jelly and Marmalades. (05)
- Q. 4 A) Write in details the processes of canning of fruits and vegetables. (05)  
B) Write short note on different types of tea with their health benefits. (05)
- Q. 5 Do as directed.
- A) Discuss the importance of blanching in fruits and vegetable processing.
  - B) Explain the role of enzymes in fruits and their processing. (03)
  - C) Write process flow chart for preparation of tomato sauce and ketchup. (03)
- Q. 6. Write short note on. (04)
- A) Fermentation in tea. (03)
  - B) Coffee processing including roasting, grinding, brewing. (03)
  - C) Drying and freezing of fruits and vegetables. (04)
- Q. 7 Describe in details about the classification of beverages and manufacture of carbonated, non-alcoholic beverages. (10)

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