

**MAHARASHTRA ANIMAL AND FISHERY SCIENCES UNIVERSITY, NAGPUR**  
**SEMESTER END THEORY EXAMINATION, B. Tech (D. T.)**

Semester	: VI (V Dean)	Academic Year	: 2021-2022
Course No.	: <b>DT-610</b>	Course Title	: <b>Food Technology-I</b>
Credits	: (2+1=3)	Total Marks	: 50
Day & Date	: Wednesday, 11/05/2022	Time	: 02.30 hrs.

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

**SECTION –‘A’**

Q. 1 A) Choose the most appropriate answer from the options given below. (05)

- i) The concept of controlled atmosphere storage (CAS) for fruits and vegetables was given by .....
  - a) Nicolas Appert
  - b) Joseph Horlicks
  - c) J. Berard
  - d) Normann
- ii) ..... is the king of Spices.
  - a) Cinammon
  - b) Pepper
  - c) Yelachi
  - d) Bay leaves
- iii) The ideal thickener for Ketchup preparation is .....
  - a) Corn starch
  - b) WPC
  - c) Xanthun gum
  - d) All of these
- iv) Tomatoes are the good source of .....
  - a) Ascorbic acid
  - b) Tartaric acid
  - c) Citric acid
  - d) None of these
- v) ..... is considered as an anti-nutritional component in tomatoes.
  - a) Trypsin
  - b) Amylases
  - c) Carboxylases
  - d) Oxalates

B) Write the Scientific/Botanical names for the following: (05)

- i) Mango
- ii) Grapes
- iii) Lemon
- iv) Sweet orange
- v) Tomato

Q.2 A) State true or false: if false, correct the statement by correcting underlined word/s only. (05)

- i) Mango is known as “King of fruits.
- ii) Most fruit juices are excellent source of Vitamin A.
- iii) The zone of slowest heating in the container is called “Cold point”.
- iv) Cloudy appearances in fruit juices is called “Fade”.
- v) The end point of Jam is determined by Acid test.

B) Answer in one sentence:

(05)

- i) What is present in aleurone Layer ?
- ii) What are the breakfast cereals ?
- iii) Why heating of slurry in soya milk is essential ?
- iv) Write the uses of peanut butter.
- v) Write the role of pectin in jam preparation.

**SECTION - 'B'**

- Q. 3 A. Briefly discuss the recent developments in food industry ? (05)  
B. Describe post harvest processing of fruits and vegetables. (05)
- Q. 4 A. Describe in detail the inter-dependence between Dairy and Bakery Industry (05)  
B. Explain the manufacture of cocoa and chocolate with the help of flow diagram. (05)
- Q. 5 A) Discuss the role of enzymes in fruit juice processing. (03)  
B) What are the food additives used in fruit juice manufacturing ? (03)  
C) In detail explain the theories of jelly formation. (04)
- Q. 6 A) In detail explain cocoa bean processing. (03)  
B) Explain curing and coffee brewing with the help of structure. (03)  
C) What is instant tea ? Explain its processing. (04)
- Q. 7 Write the short notes on: (Any 4) (10)  
i) Alcoholic beverages  
ii) Confectionaries  
iii) Marmalade  
iv) Tomato ketchup  
v) Mango pickle

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