

2021

(Held in 2022)

Paper : FPT/FPM-VC-1036

(Industrial Processing of Fruits and Vegetables)

(Food Processing Technology/Food Processing and Quality Management)

Full Marks: 60

Time: 3 hours

The figures in the margin indicate full marks for the question

1. Answer the following as directed.

1X7=7

- Write two subsectors of fruits and vegetables processing?
- Write one preliminary unit operation name which is employed during processing of fruits.
- Name the enzyme involved in the browning of fruits.
- Name the acid present in grape.
- _____ is an example of artificial ripening agent. (*Fill in the blank*)
- Name the instrument used to measure total soluble solid.
- What is syrup?

2. Answer the following questions:

2X4=8

- Define FIFO and FEFO.
- Write the FPO specifications of TSS of jam and tomato ketchup.
- What are climacteric and non-climacteric fruits? Give examples.
- Name the pectic substances present in fruits.

3. Answer the following (any three):

5X3=15

- Write the flow chart of tomato ketchup.
- Write the different factors affecting the post-harvest losses of fruits and vegetables?
- What is peeling? Briefly explain the different methods of peeling.
- Write a note on maturity indices of fruits and vegetables.
- How will you prepare and maintain work area and process machineries as a jam, jelly and ketchup processing technician?

4. Answer the following (any three):

10X3=30

- What is the difference between juice and pulp? Explain the method of fruit juice preparation with the flow chart.
- What is canning? Write the process of canning with a flow chart. Write about the spoilage of canned foods.