

Roll No.

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Total No. of Pages : 02

Total No. of Questions : 09

B.Tech. (Food Technology) (Sem.-3)
FRUITS AND VEGETABLE PROCESSING TECHNOLOGY
Subject Code : BTFT-305
M.Code : 76993

Time : 3 Hrs.

Max. Marks : 60

INSTRUCTIONS TO CANDIDATES :

1. SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks each.
2. SECTION-B contains FIVE questions carrying FIVE marks each and students have to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying TEN marks each and students have to attempt any TWO questions.

SECTION-A**1. Write briefly :**

- a. Differentiate between the fruit and vegetables.
- b. Nutritional significance of fruit.
- c. Modified atmosphere storage.
- d. Chemical preservation
- e. Freezing of fruits.
- f. Juice concentrate
- g. Apple cider
- h. Fruit Drink
- i. Aam Papad
- j. Waste products

SECTION-B

2. Discuss the present status of fruits processing industries in India.
3. Define physiology. Discuss the post harvest losses of fruits.
4. Discuss the methods used for concentration of fruit juices.
5. Discuss methods used for dehydration of vegetables.
6. Discuss the preparation of tomato ketchup with the help of flow diagram.

SECTION-C

7. Write brief on the post harvest losses. Discuss detail on the pre harvest and post harvest factors which influence the maturity and quality of fruits and vegetables.
8. Discuss the detail on the following :
 - a. Sterilization
 - b. RTS
 - c. Tomato Juice powder
 - d. Waste from fruits processing Industries
 - e. Processing of pickles.
9. How jelly is different from jam? How we can check the pectin in the fruit extract? Discuss the process of preparation and methods for end point determination in fruit jelly.

NOTE : Disclosure of Identity by writing Mobile No. or Making of passing request on any page of Answer Sheet will lead to UMC against the Student.