

xv) What are the changes that occur when a fruit ripens?

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### SECTION-C

**Note:** Long answer type questions. Attempt any three questions. 3x10=30

- Q.3 Define canning. Give the problems in preparation of canned foods.
- Q.4 Enumerate the method of manufacture of tomato sauce.
- Q.5 What is peeling? Explain various methods of peeling.
- Q.6 Give the food laws and FPO specifications for fruits and vegetables products.
- Q.7 What is thermal processing? Explain various methods of thermal processing.

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### 4th Sem. / Food Technology

#### Subject : fruits and Vegetables Technology

Time : 3 Hrs.

M.M. : 100

### SECTION-A

**Note:** Very Short Answer type questions. Attempt any 15 parts. (15x2=30)

- Q.1 a) Nectar
- b) Preserves
- c) Brine
- d) Thermal processing
- e) Steaming
- f) Preservative used in mango pickle is.....?
- g) After harvesting fruits should be dipped in cold water immediately to remove.....?
- h) Which fruit is the richest source of vitamin C?

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- i) Wax coating of fruits is done to reduce.....
- j) Primary aim of blanching of fruit is.....
- k) Sauerkraut is the ..... product.
- l) Red colour in tomato is due to.....
- m) FPO specification for tomato juice is.....
- n) A jam should have not less than ..... percent TSS.
- o) How much fruit juice is present in cordial?
- p) Cryogenic freezing
- q) Guava is rich source of.....
- r) .....is called as father of canning.

**SECTION-B**

**Note:** Short answer type questions. Attempt any ten parts 10x4=40

- Q.2
- i) What are climacteric fruits?
  - ii) Mention the steps involved in dehydration of methi.

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- iii) Explain the spoilage of canned foods.
- iv) Give the possible reasons of jelly being not set.
- v) What is scalding? Highlight its advantages.
- vi) What are the treatments given to fruits and vegetables before drying?
- vii) Give the classification of vegetables.
- viii) What are the limitations of osmotic dehydration?
- ix) Explain the different methods of juice extraction.
- x) Write the factors affecting the quality of juice.
- xi) What is osmotic dehydration? Which are the fruits suitable for osmotic dehydration?
- xii) What are the methods used to judge the end point of jam?
- xiii) Categories fruits according to their pectin content.
- xiv) What is Hinton's theory of jelly formation?

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