

- Q.26 Explain about sugar as an ingredient and its role in carbonated beverages.
- Q.27 Explain the steps involved in processing of oolong tea.
- Q.28 Briefly explain about the following
 i) Saccharin ii) HFCS
- Q.29 Briefly explain carbonated and non carbonated beverages with example.
- Q.30 List the physical and chemical changes occur during roasting.
- Q.31 Discuss the scope of beverage industry in India.
- Q.32 Briefly explain about sanitation of beverages industry also give its significance.
- Q.33 Mention the steps involved in mineral water manufacturing.
- Q.34 List the machinery and equipments with their importance, used in carbonated beverages industry.
- Q.35 Briefly explain types of water.

SECTION-D

Note: Long answer type questions. Attempt any two questions out of three questions. (2x10=20)

- Q.36 Explain different methods of coffee making.
- Q.37 Classify beverages on the basis of their function in the body with suitable example.
- Q.38 With the help of flow chart explain the manufacturing of carbonated beverage.

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6th Sem / Food Tech.
Subject:- Technology of Non-alcoholic Beverages

Time : 3Hrs. M.M. : 100

SECTION-A

Note: Multiple choice questions. All questions are compulsory (10x1=10)

- Q.1 Acesulfame-K is _____ times sweeter than sucrose.
 a) 100 b) 200
 c) 300 d) 400
- Q.2 Sparkling clear sweetened fruit juice from which all the pulp and suspended materials are removed is called as _____
 a) Sherbet b) Squash
 c) Juice concentrates d) Cordial
- Q.3 Caffeine is found in which of the following?
 a) Coffee seeds b) Milk
 c) Juice d) None of these
- Q.4 The caffeine content in green coffee is _____ than roasted coffee.
 a) Higher b) Lower
 c) Similar d) None of these

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Q.5 Syrup is prepared by using _____

- a) Salts
- b) KMS
- c) Sugar
- d) None of these

Q.6 Carrageenan a stabilizer is extracted from _____

- a) Irish moss
- b) Red algae
- c) Plant leaves
- d) None of these

Q.7 PET stands for

- a) Polyethylene terephthalate
- b) Polyester terephthalate
- c) Polyether terephthalate
- d) none

Q.8 The particle size of fine grind coffee is _____

- a) 1.5 mm
- b) 1.0 mm
- c) 0.75 mm
- d) 0.38 mm

Q.9 Chicory is obtained from _____

- a) Root
- b) Leaf
- c) Cherry
- d) Stem

Q.10 Assamia and Sinensis are variety of

- a) Tea
- b) Soft drinks
- c) Coffee
- d) None of these

SECTION-B

Note: Objective type questions. All questions are compulsory. (10x1=10)

Q.11 Tea is locally called _____

Q.12 Beverages that does not have carbon dioxides are called _____

Q.13 Largest producer of coffee is _____

Q.14 Objective of steaming in tea processing is _____

Q.15 Solubility of CO₂ is more at low temperature. (True/False)

Q.16 CMC stands for _____

Q.17 BOD stands for _____

Q.18 Technique of extracting the solubles from the ground coffee is known as _____

Q.19 The beverages that refresh our body are called _____

Q.20 Coffee from which caffeine has been removed by extraction _____

SECTION-C

Note: Short answer type questions. Attempt any twelve questions out of fifteen questions. (12x5=60)

Q.21 Explain the steps involved in manufacturing of green tea.

Q.22 Briefly explain low intensity and high intensity sweeteners with suitable example.

Q.23 List some desired properties of flavoring agents used in beverages manufacturing.

Q.24 Briefly explain about the treatments given to water for its use in beverage industry.

Q.25 Briefly explain about colouring agents and its role in food beverages manufacturing with example.