

- Q.21 Give the quality specifications of mineral water.
- Q.22 Which types of sensors are used in sanitation process?

SECTION-D

Note: Long answer questions. Attempt any two questions out of three Questions. (2x8=16)

- Q.23 Explain various water treatment methods.
- Q.24 Explain different methods of tea processing in detail.
- Q.25 Describe various food additives used in beverages.

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3rd Sem.

Branch : Food Technology

Sub.: Technology of Non-Alcoholic Beverages

Time : 3 Hrs.

M.M. : 60

SECTION-A

Note: Multiple Choice Questions. All Questions are compulsory. (6x1=6)

- Q.1 Types of sweeteners are
- a) Natural or Synthetic
 - b) Nutritive or Non nutritive
 - c) Regular or High intensity
 - d) All of these
- Q.2 What is the maximum limit for alkalinity of water used in beverages?
- a) 60 ppm
 - b) 40 ppm
 - c) 50 ppm
 - d) 80 ppm
- Q.3 _____ gives aroma to coffee.
- a) Boiling
 - b) Roasting
 - c) Frying
 - d) Stewing

- Q.4 The most common sugar used in soft drink is
- High Fructose Corn Syrup
 - Sucrose
 - Maltose
 - Lactose
- Q.5 The ingredient of carbonated soft drinks in addition of water is
- Sugar
 - CO₂
 - Flavoring agents
 - All of the above
- Q.6 In most fruit juices, the major portion of total soluble solids is consist of ____.
- Salt
 - Sugar
 - Vitamins
 - Minerals

SECTION-B

Note: Objective/Completion type questions. All questions are compulsory. (6x1=6)

- Q.7 TDS stands for ____.
- Q.8 Classify Beverages.

- Q.9 Enlist the ingredients used in beverage manufacturing.
- Q.10 Define Turbidity.
- Q.11 Define the term Disinfection.
- Q.12 Name the two water quality act.

SECTION-C

Note: Short answer type Questions. Attempt any eight questions out of ten Questions. (8x4=32)

- Q.13 What do you mean by synthetic beverages? Classify it.
- Q.14 Explain any four fruit based beverages.
- Q.15 What are the different varieties of coffee?
- Q.16 Define filling process in detail.
- Q.17 Explain hygiene in beverage industry.
- Q.18 Describe major ingredients used in food beverages with their role in the beverages.
- Q.19 Explain various types of soft drink closures.
- Q.20 How inspect the quality of carbonated beverages?