

## **SECTION-D**

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

- Q.23 Explain different types of fruit beverages with legal standards.
- Q.24 Describe the procedure of instant coffee manufacturing
- Q.25 Describe the specifications and standards related to mineral water.

No. of Printed Pages : 4

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## **3rd Sem / Food Technology**

### **Subject : 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 Generally coloured fruit juices are preserved by which chemical preservative  
a) KMS                      b) Calcium carbide  
c) Sodium benzoate      d) Vinegar
- Q.2 Sparkling beverages are named because they contain \_\_\_\_\_  
a) Sulfur dioxide            b) Carbon dioxide  
c) Hydrogen                d) Oxygen
- Q.3 Coffee is adulterated with \_\_\_\_\_  
a) Saw dust                b) Chicory  
c) Ghee                    d) All of the above

Q.4 Containers widely used for packaging of mineral water

- a) PVC
- b) PET
- c) PP
- d) PVA

Q.5 For black tea processing, fermentation of rolled leaves is done for \_\_\_\_\_

- a) 0.5-1 hr
- b) 2-5 hrs
- c) 8-10 hrs
- d) 12-15 hrs

Q.6 The sugar contribute to beverage

- a) Sweetness
- b) Calories
- c) Body and mouth feel
- d) All of these

## SECTION-B

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

Q.7 Most common germicidal for water treatment is \_\_\_\_\_

Q.8 Stimulating effect of coffee is due to \_\_\_\_\_

Q.9 Freezing point of pure water is \_\_\_\_\_

Q.10 Colour of oolong tea beverage is \_\_\_\_\_

Q.11 Sweeteners that have calorific value are called \_\_\_\_\_

Q.12 HFCS stands for \_\_\_\_\_

## SECTION-C

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

Q.13 Briefly explain about caloric and non caloric sweeteners with suitable example.

Q.14 Explain percolation method of coffee making.

Q.15 Classify beverages on the basis of their nature.

Q.16 Mention the steps involved in manufacturing of green tea.

Q.17 Briefly explain about carbonation process of soft drinks.

Q.18 List some outstanding properties of good closure.

Q.19 Describe the procedure of fruit syrup manufacturing.

Q.20 Briefly explain about wet and dry method of coffee beans processing.

Q.21 Briefly explain about emulsifiers and their function in a food beverage.

Q.22 Discuss about sources of water.