

- ### SECTION-D
- Note: Long answer questions. Attempt any two questions out of three Questions. (2x10=20)**
- Q.36 Explain different types of fruit beverage with FPO specification.
- Q.37 With the help of flow diagram, explain method of preparation of fruit juice.
- Q.38 Explain canning process in detail.

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Branch : Food Tech.
Sub. : Fruits & Vegetables Technology

M.M. : 100

Note: Multiple type Questions. All Questions are compulsory. (10x1=10)

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- Q.5 Peeling of fruits and vegetables by use of alkali is known as _____.
 a) Hand peeling b) Mechanical peeling
 c) Lye peeling d) Flame peeling
- Q.6 The process of removal of moisture under controlled condition of temperature, humidity and air is called _____.
 a) Drying b) Dehydration
 c) Osmosis d) Solar drying
- Q.7 Gumminess/Stickness in jam is caused due to _____.
 a) Excess sugar b) Less sugar
 c) Low pectin d) None of these
- Q.8 The cans coated with acid resistant lacquer are called as _____ cans.
 a) R-Enamel b) C-Enamel
 c) Sulphur resistant d) None of these
- Q.9 _____ is considered as natural ripening hormone.
 a) Linoleic acid b) Ethylene
 c) Cytokinins d) Methionine
- Q.10 Generally coloured fruit juices are preserved by which chemical preservative?
 a) KMS b) Calcium carbide
 c) Sodium benzoate d) Vinegar

SECTION-B

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

- Q.11 Fruit juices from which water has been removed by heating or freezing _____.
 Q.12 The preservation of food in common salt or in vinegar is known as _____.
 Q.13 Common class 1 preservative is _____.
 Q.14 Vinegar made from apple juice is known as _____.
 Q.15 Lycopene is an antioxidant present in _____.
 Q.16 TSS of squash should not be less than _____ (45% / 55%)
 Q.17 Rich sources of vitamin C _____.
 Q.18 Minimum TSS of RTS beverage (as per FSSAI regulations) _____ (8/10).
 Q.19 Slow freezing forms _____ (large/small crystals).
 Q.20 A fruit jam/jelly in which slices of the fruit/peel are suspended is called as _____.

SECTION-C

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

- Q.21 Differentiate between climacteric and non climacteric fruits with suitable examples.
 Q.22 Briefly explain the steps involved in manufacturing of preserve.