

End Semester Examinations - 2015-16 Even Semester - May 2016

14FP2008 Fruit and Vegetable Processing Technology

Set B

Time : 3 hrs
Total Marks: 100

1. Discuss the post harvest field operations with a special mention about the packaging of fruits and Vegetables. [20Marks]
 - OR**
 2. Explain the methods of preservation treatments for freshly harvested fruits and vegetables in detail. [20Marks]
 3. Highlight the processing steps and quality changes occur in fresh cut fruits and Vegetables. [20Marks]
 - OR**
 4. Describe in detail about the canning operations and changes during storage of canned vegetables. [20Marks]
 5. With a neat flow sheet, explain the process and production of
 - a) Squash [10 Marks]
 - b) Ready to serve beverage [10 Marks]
 - OR**
 6. Give a detailed note on pasteurization of packaged and unpackaged fruit products.[20Marks]
 7. What is blanching? Discuss the types of blanching operations and highlight its effects on fruit and vegetables. [20Marks]
 - OR**
 8. Write a detailed note on minimally processed fruit and fruit products.[20Marks]
 9. Explain how liquid-liquid separation is done using centrifuges in fruit juice clarification. [20Marks]
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Wishing you All the Best
