

- (b) What are different methods 3 methods of food preservation in detail 6
5. (a) Write down the difference between cleaning, grading and sorting. 4
- (b) Write down the problem associated with jam production? 6
6. Write short note on the following :
- (i) Bottling (ii) Acid Test
- (iii) Drop Test (iv) quick freezing 10
7. What are the different storage factors that affect seed germination? Explain the role of moisture during seed storage. 10
8. (a) Explain the purity determination of seed. 4
- (b) Explain the following terms:
- (a) seed viability (b) seed longevity (c) vigour test? 6

B. Tech Odd Semester Examination, February, 2023

Agricultural Engineering (7th Semester)

Course No.: AE-702/AE-CC-39
(Fruits and Vegetable Processing)

Full Marks: 50

Pass Marks: 15

Time: 2 hours

- Note:**
1. Attempt any five questions.
 2. Begin each answer in a new page.
 3. Answer parts of a question at a place.
 4. Assume reasonable data wherever required.
 5. The figures in the right margin indicate full marks for the question.
 6. All the mathematical symbols and abbreviations have their usual meanings.
1. (a) Explain the different principle of food preservation. 7
 - (b) Explain the working principle of Pneumatic separator. 3
 2. (a) Write down the different revolutions related to agricultural food products. 5
 - (b) Why do we need to preserve food. 5
 3. (a) What do you mean by SWOT analysis? Define its components. 5
 - (b) Explain the methods of end point judgement during processing of jam and jelly. 5
 4. (a) Explain in brief the various methods of food materials. 4

Turn Over