

2019

B.Tech Even Semester (CBCS) Exam., May—2019

AGRICULTURAL ENGINEERING

(8th Semester)

Course No. : AE-CC-39

(Fruits and Vegetables Processing)

Full Marks : 50

Pass Marks : 15

Time : 2 hours

- Note : 1. Answer *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 margin indicate full marks for the questions.
1. Define the followings with example : $2 \times 5 = 10$
- (a) Primary Processing
 (b) Secondary Processing
 (c) Grading
 (d) Sorting
 (e) Pre-treatment

2. (a) What is carbonation? How the carbonation is used for preservation of beverage? 5
 (b) What is irradiation? Explain its role in preservation of food. 5
3. (a) Discuss the following : $3 \times 2 = 6$
 (i) Flash pasteurization
 (ii) Preservation by sugar
 (b) Describe filtration and clarification of juice. 4
4. (a) Differentiate jam and jelly. 5
 (b) What is marmalade? Explain the problems in marmalade making. 5
5. (a) Draw the technological flow sheet for processing of jam. 7
 (b) Define blanching. 3
6. (a) Draw the flow sheet of canning process of fruits and vegetables. 6
 (b) How is food preserved by freezing? Enlist the methods of freezing. 4

(3)

7. (a) Why are tin containers preferred to glass container for canning of fruits and vegetables? 5
- (b) What is peeling? Explain three types of peeling. 5
8. Why is concentration of liquid food needed? Explain the different methods of concentration. 10
