

Ref. No Ex/FTBE/PC/B/T/314/2024(S)

B.E (FTBE) THIRD YEAR, FIRST SEMESTER SUPPLEMENTARY EXAMINATION 2024

FOOD PROCESS TECHNOLOGY - III

Time : Three hours

Full Marks : 100

(50 Marks for each Part)

Use separate answer script for each Part

PART- I (50 MARKS)

Q1. With the aid of diagrams, describe the following processes (any 4): **4 × 10 = 40**

- a. Production of '10-fold vanilla' from vanilla pods
- b. Solvent-free oil extraction of garlic flavor
- c. Enrobing of chocolate goods
- d. Manufacture of bakery shortening
- e. Winterization of oil

Q2. Examine the CCPs involved in manufacture of (any 1): **1 × 10 = 10**

- a. Milk chocolate
- b. Essential oil from 'Queen' of spices

[Turn over

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**B.E. FOOD TECHNOLOGY AND BIO-CHEMICAL ENGINEERING THIRD YEAR
FIRST SEMESTER SUPPLEMENTARY EXAM - 2024**

Food Process Technology III

Time : Three hours

Full Marks : 100

(50 Marks for each Part)

Use separate answer script for each Part

Part II (50 Marks)

Answer Q1 and any three (Q2-Q6) questions from the following: 4x5 + 3x10

1. Explain the following
 - a) hot pulping of tomato
 - b) weeping of jelly
 - c) fruit juice concentrate
 - d) disadvantages of Osmotic dehydration technology
2. a) Classify the following commodities according to their rate of respiration:
blackberry, banana, grape, papaya, cucumber
b) Classify the following commodities according to ethylene production rate:
pomegranate, pumpkin, sapota, guava, apple. 5+5
3. Differentiate between: a) Nectar and Cordial b) RTS, and squash. 5+5
4. What is tomato puree? How does processing affect colour of tomato products. 5+5
5. a) What do you mean by Jelly and marmalade
b) Why cloudy jelly is formed? 4+6
6. Write short notes on any two of the following: 2x5
 - a) major mass transfer phenomenon of Osmotic dehydration process
 - b) post harvest losses
 - c) colour and flavour changes of fruits during ripening