## STELLA MARIS COLLEGE (AUTONOMOUS) CHENNAI 600 086 (For candidates admitted from the academic year 2019 – 2020 & thereafter )

**SUBJECT CODE: 19BT/ME/FN45** 

### B.Sc. DEGREE EXAMINATION, APRIL 2023 BRANCH V(a) – PLANT BIOLOGY AND PLANT BIOTECHNOLOGY SIXTH SEMESTER

COURSE : PAPER : TIME :		CTIVE IT PRESERVATIO URS	MAX. MARKS: 100	
		SECTI	ON - A	
A. ANSWER THE FOLLOWING I. Choose the correct answer				18 Marks (1x5=5)
1.Use of severa is a) Hurdle tec c) Multiple to	hnology	e temperature (high o	low), control of acidity for preservation of food b) Mixed technology d) Shuttling technology	
2. Which of the following is a naturally occurring antioxidant? a) Hydroquinone b) Ascorbic acid c) Vitamin				d) All of the above
	_	are harvested at b) Red ripe stage	c) Immature stage	d) Half ripe stage
4. Which of the a) Oxidation	_	the process of conver b) Pasteurization	rting sugar into alcohola c) Bleaching	d) Fermentation
5. For the prese a) Sodium be		it juice, which of the b) Sulphuric acid	_	d) Acetic acid
II. Fill in the b	lanks:			(1x5=5)
7. Vitamin	is a process produced by	at common food present to the common food present to the common foods are present to the common formentation of Apple to the common for the common for the common food present the common for the common food present the comm	d vegetables. laced in jars and heated les.	to destroy micro-
III. State True	or False			(1x3=3)

- 11. Anthocyanin is a type of flavonoid with antioxidant effect
- 12. Glass packed food might be spoiled by Light
- 13. Jams cannot be made using Pulp of more than one fruit

### IV. Match the following

(1x5=5)

14. Packaging of food	Fruit Beverage
15. Antioxidants	Appertization
16. Canning	Food Preservation
17. Cold Sterilization	Beta Carotene
18. Squash	Irradiation

### V. ANSWER ANY <u>SIX</u>OF THE FOLLOWING QUESTIONS IN 50 WORDS EACH:

(6x3=18)

- 19. How irradiation helps in preservation of food?
- 20. What are antioxidants?
- 21. What are the different methods of canning?
- 22. Mention the benefits of Grape wine.
- 23. Draw a flow chart on Pineapple Squash preparation.
- 24. What are the three main objectives of food preservation?
- 25. How Fruits and Vegetables are important in human nutrition?
- 26. What is Cider? What are its types?
- 27. Write down the ingredients in grape Crush.

#### **SECTION - B**

## ANSWER ANY <u>FOUR</u> OF THE FOLLOWING QUESTIONSIN ABOUT 200 WORDS EACH. DRAW DIAGRAMS WHEREVER NECESSARY. (4x6=24)

- 28. List the importance of packaging of fruits and vegetables.
- 29. Mention the health benefits of Vitamins in Fruits and Vegetables.
- 30. Enumerate the different steps in canning.
- 31. Give an overview about vinegar.
- 32. Mention the nutritional aspects, benefits and uses of lime syrup.
- 33. Discuss the steps involved in the making of Beetroot wine.

#### **SECTION - C**

# ANSWER ANY <u>TWO</u> OF THE FOLLOWING QUESTIONS IN ABOUT 1000 WORDS EACH. DRAW DIAGRAMS WHEREVER NECESSARY. (2x20=40)

- 34. Write an account on Chemical preservation.
- 35. Discuss the Classification of Fruits.
- 36. List the advantages and limitations of canning.
- 37. Explain the preparation of mixed vegetable pickle.

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