

B.Sc. DEGREE EXAMINATION, APRIL 2024  
BRANCH V(a) – PLANT BIOLOGY AND PLANT BIOTECHNOLOGY  
SIXTH SEMESTER

COURSE : ELECTIVE  
PAPER : FRUIT PRESERVATION AND NUTRITION  
SUBJECT CODE : 19BT/ME/FN45  
TIME : 3 HOURS MAX. MARKS: 100

SECTION – A

A. ANSWER THE FOLLOWING

18 Marks

I. Choose the correct answer

(1x5=5)

1. What is the most common method of food preservation  
a) Freezing                      b) Fermentation              c) Heating                      d) Freeze drying
2. Heating of cans can be done in  
a) In boiling water bath      b) Using steamer              c) In oven heat              d) All of the above
3. Fermentation of glycerol in wine results in  
a) Amertume                      b) Pousse                      c) Tourne                      d) Mousy flavour
4. Which one of the following is used in food preservation?  
a) Sodium Carbonate          b) Acetylene                      c) Benzoic acid              d) Sodium Chloride
5. Mill is a typical example of  
a) Emulsion                      b) Colloid                      c) Solution                      d) Solvent

II. Fill in the blanks:

(1x5=5)

6. Refrigeration helps in food preservation by\_\_\_\_\_
7. \_\_\_\_\_charcoal is used in decolouring raw sugar.
8. The main components of honey\_\_\_\_\_
9. Cider is prepare from\_\_\_\_\_
10. The process of canning is also known as \_\_\_\_\_

III. State True or False

(1x3=3)

11. Vinegar is used in a mixed vegetable pickle
12. Ice tea beverages have fat and sugar.
13. 100<sup>0</sup>.C temperature used for canning foods.

IV. Match the following

(1x5=5)

- |                      |               |
|----------------------|---------------|
| 14. Sunshine Vitamin | a. Grape wine |
| 15. Mineral          | b. Carotene   |
| 16. Antioxidant      | c. Phenol     |
| 17. Pigment          | d. Calcium    |
| 18. Fermentation     | e. Vitamin D  |

**V. ANSWER ANY SIX OF THE FOLLOWING QUESTIONS IN 50 WORDS EACH:  
(6x3=18)**

19. Drying
20. Radiation
21. Minerals
22. Vitamins
23. Canning
24. Home Canning
25. Beetroot wine
26. Cider
27. Pickle

**SECTION - B**

**ANSWER ANY FOUR OF THE FOLLOWING QUESTIONS IN ABOUT 200 WORDS EACH. DRAW DIAGRAMS WHEREVER NECESSARY. (4x6=24)**

28. Write short notes on Preservation of fruits in low temperature
29. Discuss briefly about the pigments in fruits and vegetables
30. Comment on chemical preservatives
31. Give an account of canning of fruits
32. Discuss the packaging of fruits and vegetables
33. Explain the disadvantages in canning of vegetables.

**SECTION - C**

**ANSWER ANY TWO OF THE FOLLOWING QUESTIONS IN ABOUT 1000 WORDS EACH. DRAW DIAGRAMS WHEREVER NECESSARY. (2x20=40)**

34. Write an essay on Classification of fruits and its nutritive values.
35. Give a detailed account on Fermented Beverages.
36. Write an essay on Mixed fruit jam and Guava jelly preparation.
37. Give a detailed account on preparation of the following products a) Lime Syrup b) Grape Crush c) Pineapple Squash d) Fruit jam.

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