

STELLA MARIS COLLEGE (AUTONOMOUS) CHENNAI 600 086
(For candidates admitted during the academic year 2008 – 09 & thereafter)

SUBJECT CODE: BT/ME/FN54

B. Sc. DEGREE EXAMINATION, NOVEMBER 2011
BRANCH V (a) – PLANT BIOLOGY AND PLANT BIOTECHNOLOGY
FIFTH SEMESTER

COURSE : MAJOR – ELECTIVES
PAPER : FRUIT PRESERVATION AND NUTRITION
TIME : 3 HOURS **MAX.MARKS:100**

SECTION – A

ANSWER ALL QUESTIONS (18 marks)

CHOOSE THE CORRECT ANSWER:

1. Use of radiations in the sterilization of foods is called
a) Cold sterilization b) canning c) CAP d) Freezing
2. Canned foods can be stored at
a) Low temperature b) High temperature c) Room temperature d) Deep freezer
3. Setting of apple jelly depends on the content of
a) Sugar b) Pectin c) Water d) Pectin and water
4. Red wine is prepared from
a) Red grapes b) Green grapes c) Red grapes without skin d) Green grapes without skin
5. UV radiations are used to destroy microbes
a) in the food b) on the surface of the food c) food in a metal can
d) food in a glass container

FILL IN THE BLANKS:

6. Natural colour of the food is retained during canning due to _____.
7. Known organisms added during fermentation to provide a product of desirable taste and flavor are called _____.
8. Low temperature preserves food by _____ the growth of organisms.
9. Amount of available water in a food is called _____.
10. Pasteurization provides safe food free from _____.

STATE WHETHER TRUE OR FALSE:

11. Tomatoes are a good source of antioxidants.
12. Fruits are preserved in brine during canning.
13. Cider is prepared from mangoes.
14. Chemical preservatives delay the spoilage of foods.
15. Flavonoids are present in all vegetables.

MATCH THE FOLLOWING:

- | | | |
|---------------------|---|-------------|
| 16. Nicholas Appert | - | Ethanol |
| 17. Vinegar | - | Canning |
| 18. Wine | - | Acetic acid |

ANSWER ANY SIX QUESTIONS. EACH ANSWER NOT TO EXCEED 50 WORDS:**(6 x 3 = 18)**

19. Water activity.
20. Pectin
21. Flavonoids
22. Sugar and Salt
23. Blanching
24. Boiling
25. *Acetobacter aceti*
26. Carotenoids
27. Browning of apples

SECTION – B**ANSWER ANY FOUR QUESTIONS. EACH ANSWER NOT TO EXCEED 200 WORDS:****DRAW DIAGRAMS WHEREVER NECESSARY.****(4 x 6 = 24)**

28. List out the steps involved in the preparation of Guava jelly
29. Discuss the importance of Pasteurization.
30. Dry foods have longer shelf life than that of fresh foods – Comment.
31. Mention the factors affecting the preparation of jelly.
32. Write brief notes on the use of Preservatives in food.
33. Comment on the use of Radiations in the preservation of Food.

SECTION – C**ANSWER ANY TWO QUESTIONS. EACH ANSWER NOT TO EXCEED 1000 WORDS.****DRAW DIAGRAMS WHEREVER NECESSARY:****(2 x 20 = 40)**

34. Explain canning of Pineapple with special reference to the steps involved in the process. Add a note on the importance of the process.
35. Explain canning of Bean with special reference to the steps involved in the process. Add a note on the importance of the process.
36. Write an essay on the preparation of grape wine. Add a note on the importance of grape wine.
37. Write an essay on the preparation of Vinegar. Add a note on the importance of Vinegar.
