

STELLA MARIS COLLEGE (AUTONOMOUS) CHENNAI 600 086
(For candidates admitted during the academic year 2011 – 2012 & thereafter)

SUBJECT CODE: 11BT/ME/FN53

B. Sc. DEGREE EXAMINATION, NOVEMBER 2016
BRANCH V (a) – PLANT BIOLOGY AND PLANT BIOTECHNOLOGY
FIFTH SEMESTER

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

SECTION – A

ANSWER ALL QUESTIONS **(18 marks)**

CHOOSE THE CORRECT ANSWER:

1x 5= 5

1. ----- may be used to avoid crystallization during jam making
(a) sugar (b) corn syrup (c) pectin (d) polymerase
2. ----- is the removal of water from the food.
(a) canning (b) boiling (c) dehydration (d) pasteurization
3. When wine is allowed to sour ----- is obtained.
(a) alegar (b) organic acid (c) citric acid (d) vinegar
4. ----- was the Father of canning
(a) Nicholas Appert (b) Beijernick (c) Yoshida (d) Volta
5. Ascorbic acid is
(a) vitaminB₁₂ (b) vitamin C (c) vitamin B₆ (d) vitamin A

FILL IN THE BLANKS:

1x 5 =5

6. Approximate requirement of pectin in jelly preparation is -----
7. Liquid foods such as milk, wine, ghee etc. can be preserved in -----
8. The vinegar obtained from apple juice is called -----
9. Butylated hydroxyl anisole (BHA) is an -----
10. Fruit extract in which sugar is dissolved is called -----

STATE WHETHER TRUE OR FALSE:

1x 4 =4

11. Soaking of vegetables in salt solution for a certain length of time is called brining
12. Using of ionizing radiations for food preservation is said to be cold sterilization.
13. Blanching is one of the step followed in fermentation.
14. Isolation and purification of products from the culture fluid and storage of the product is called down stream processing.

MATCH THE FOLLOWING:**1 x 4 = 4**

- | | | |
|-------------|---|--------------|
| 15. vinegar | - | fermentation |
| 16. cordial | - | pickle |
| 17. wine | - | canning |
| 18. heat | - | squash |

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

19. Mechanical dehydration
20. Antioxidants
21. Canning of tomato
22. Fermentation
23. Ginger preserve
24. Preparation of pineapple syrup
25. soyabean
26. Canning
27. Preparation of orange jelly

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 factors affecting jelly preparation.
29. Write short notes on preparation of wine.
30. Illustrate canning of fruits.
31. Briefly write about basic five food groups.
32. Write about the preservation at low temperature.
33. List out the sources of minerals in fruits and vegetables.

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

34. Describe in detail the preparation of Cider and Vinegar
35. Describe the preparation of Lime syrup, Grape crush, Mango squash and Pineapple syrup.
36. Write short notes on following methods of preservation:

(a) Chemical preservatives	(b) High temperature
(c) Radiation	(d) Drying
37. Explain the preparations of jam, jelly, marmalade & tutti fruity.
