



**KERALA AGRICULTURAL UNIVERSITY**

**B.Tech.(Food Engg) 2015 Admission**

**VI Semester Final Examination- July 2018**

**Fdpr.3204**

**Post Harvest Engineering of Plantation Crops (2+1)**

**Marks: 50**

**Time: 2 hours**

**(10x1=10)**

**I Fill up the blanks**

- 1 Expand CTC-----, -----, and ----- in tea processing
- 2 Central Plantation Crops Research Institute (CPCRI) located in -----district of Kerala.
- 3 The preferred method of recovering rubber from latex involves -----
- 4 According to International Standards Organization the maximum allowable limit for moisture content of pepper during storage----- (% w.b.)
- 5 Grading of black pepper is done based on -----.

**State True or False**

- 6 Most commonly used dryer for drying of tea leaves is the tray dryer
- 7 Nib yield is the term related to ginger processing
- 8 Cashew liquor is called feni
- 9 The basic principle of centrifugal sheller used in cashew nut processing is compression
- 10 Polypropylene is the best packaging material to store ground spices.

**II Write short notes/answers etc on ANY FIVE**

**(5x2=10)**

- 1 Difference between dry and wet processing of coffee
- 2 Power operated cashew nut sheller
- 3 Draw a flow chart for physical refining process of palm oil
- 4 The moisture content of Copra is 6% (w.b). Convert w.b to d.b.
- 5 Cryogenic grinding of spices
- 6 End point of cocoa bean fermentation
- 7 Power operated arecanut dehusker

**III Answer any FIVE of the following.**

**(5x4=20)**

- 1 Short note on "CNSL" in cashew nut processing
- 2 Explain withering and its importance in tea processing
- 3 Write a short note on importance of engineering properties of coconuts for the design of coconut dehusking machine
- 4 Explain about TNAU model of improved steam boiler for turmeric
- 5 Explain the process for making dried ginger
- 6 Gives the different grades of black pepper
- 7 Difference between feni and urrac

**IV Write an essay on any ONE of the following**

**(1x10=10)**

- 1 Mention the different methods of virgin coconut oil production and explain the unit operations involved in preparation of virgin coconut oil by hot process
  - 2 Draw a flow chart for post harvest processing of cocoa, final processing of cocoa into cocoa mass, coco butter, and cocoa powder and chocolate manufacturing
- \*\*\*\*\*