

KERALA AGRICULTURAL UNIVERSITY

B.Tech. (Food Engg.) 2014 Admission

VI Semester Final Examination – July - 2017

No: Fdpr 3204

Marks: 50

Post Harvest Engineering of Plantation Crops (2+1)

Time : 2 hours

Match the following:

(10 x 1=10)

- | | |
|--------------------|--------------------------|
| 1. Surface Texture | Dean and Stark apparatus |
| 2. Cardamom | Inclined belt separator |
| 3. Roundness | Soxhlet apparatus |
| 4. Moisture | Spiral separator |
| 5. Volatile oil | Garbling |

Fill up the blanks:

6. The yield of ginger oleoresin ranges from -----
7. ----- is responsible for aroma in coffee.
8. ----- is known as zero cholesterol nut.
9. ----- helps to reduce acidity in chocolate production.
10. ----- operation ensures an even distribution of colour in the turmeric rhizomes.

II. Write short notes on ANY FIVE:

(5 x 2=10)

1. Withering and Drying.
2. Steam distillation and solvent extraction.
3. Essential oil and oleoresin.
4. Grading and Sorting.
5. Green and Cherry coffee.
6. Green and white pepper.
7. CTC Tea and Oolong Tea.

III Write answers on ANY FIVE:

(5 x 4=20)

1. Explain different classification of coffee?
2. Give flow chart for manufacturing copra.
3. What are the equipments used in chocolate processing?
4. What are the value added products from coconut?
5. Give the different grades of rubber.
6. Explain importance of turmeric boiling.
7. Explain different grades of pepper.

IV. Write essay on any ONE

(1 x 10=10)

1. Explain processing of tea with help of flow diagram.
2. Explain processing methods and value added products from pepper.