

# KERALA AGRICULTURAL UNIVERSITY

B.Tech (Food.Engg) 2012 Admission

VI<sup>th</sup> Semester Final Examination- June/July -2015

Cat. No: Fdpr.3204

Title: Post Harvest Engineering of Plantation Crops (2+1)

Marks: 80

Time: 3 hours

(1×10=10.0)

## I Fill in the blanks

1. CNSL is used for \_\_\_\_\_
2. \_\_\_\_\_ is the main ingredient that contributes pungency in pepper.
3. State the difference between oleoresin and essential oil.
4. \_\_\_\_\_ step aims at stopping the fermentation and slowly removes moisture content by preserving quality of tea.
5. Fenny is obtained from \_\_\_\_\_
6. \_\_\_\_\_ is the boiling point of the solvent used for oil extraction.
7. Caffeine content in Robusta coffee is \_\_\_\_\_
8. Oil palm has the oil content of \_\_\_\_\_%
9. \_\_\_\_\_ and \_\_\_\_\_ are known as the king and queen of spices
10. \_\_\_\_\_ and \_\_\_\_\_ are the types of processing of tea.

(3×10=30.0)

## II Answer any Ten Questions

1. Flow chart for processing of black pepper
2. Write short notes on grading equipments for cardamom
3. (a). Processing of bleached ginger  
(b). Various products of ginger
4. Flowchart for processing of cocoa butter
5. List the byproducts of cashew nut industry
6. List the trade varieties of cardamom
7. Flowchart for oolong tea
8. Write a note on vanilla processing
9. Briefly write about cryogenic grinding

10. List various coconut husk and shell made products
11. Briefly write about refining of palm oil
12. Explain the various roasting methods in cashew processing

**III Answer any Six**

(5×6=30.0)

1. Explain processing of medical plants
2. Explain in detail the processing of rubber
3. State the differences between processing of instant tea and yellow tea
4. Explain the thermal pre-treatment of cocoa beans
5. What are the equipments used in coconut processing industry? Explain any one of the equipments in detail.
6. Write notes on extraction of oleoresin and essential oil from spices
7. Explain with flow diagram, for wet processing of coffee
8. Explain in detail the packaging equipments for liquid foods

**IV Answer any one question**

(10×1=10.0)

1. Explain the dry and wet processing of coconut and give brief description of processing of byproduct utilization of activation carbon from coconut shell.

OR

2. Explain the various unit operations of palm oil processing with help of flow chart