

LOYOLA COLLEGE (AUTONOMOUS), CHENNAI – 600 034



M.Sc. DEGREE EXAMINATION – FOOD CHEMISTRY AND FOOD PROCESSING

THIRD SEMESTER – NOVEMBER 2018

16/17FPF3MC03 – PLANT PRODUCT PROCESSING

Date: 29-10-2018

Dept. No.

Max. : 100 Marks

Time: 09:00-12:00

Part A

Answer all the questions.

(10 x 2 = 20 marks)

1. List the steps involved in malting of wheat.
2. Mention the different methods of utilization of waste generated from processed cereals.
3. List any four antinutritional factors present in pulses.
4. What is a multieffect evaporator?
5. Name any four types of equipment used for storage of fruits and vegetables.
6. Distinguish between syrups and cordials.
7. Define winterization.
8. List any four fat based adjuncts used in food industry.
9. What is the significance of tempering in chocolate making process?
10. Mention the two main extraction techniques adopted in sugar processing units.

Part B

Answer any eight questions.

(8 x 5 = 40 marks)

11. What are the various physicochemical properties of cereal and cereal products?
12. 'The ancient, healthy and climate-smart millet is back on our plates' - Comment
13. Give the classification of spices and highlight the significance of any two basic spices.
14. Write a brief note on the action on flavonoids during fermentation of cocoa beans.
15. Discuss the role of aseptic canning technology in preserving fruits and vegetables.
16. Write short notes on theory of gel formation.
17. Draw the flow chart of jam processing and highlight the various tests used to evaluate the quality of jams.
18. Bring out the manufacturing process of margarine.
19. Illustrate the preparation of protein concentrates and its uses in food industry.
20. Explain briefly the protease inhibitors present in pulses.
21. Describe the nutritional significance of pulses.
22. Briefly discuss the different stages of cocoa fermentation.

Part C

Answer any four questions.

(4 x 10 = 40 marks)

23. Describe in detail the role of various equipment used in wheat processing with a suitable flow chart.
24. Enumerate chocolate making process using a suitable flow diagram.
25. Describe the various techniques of preserving fruits and vegetables with examples.
26. Elaborate the sequential processes involved in extraction and chemical refining of oils.
27. Illustrate the processing involved in manufacturing peanut butter.
28. Discuss in detail the role of aromatic spices in food application.
