



LOYOLA COLLEGE (AUTONOMOUS), CHENNAI – 600 034

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

THIRD SEMESTER – NOVEMBER 2014

FP 3807 – FUNDAMENTALS OF AGRO PRODUCTS AND PROCESSING

Date : 30/10/2014
Time : 09:00-12:00

Dept. No.

Max. : 100 Marks

Part A

Answer all the questions.

10 x 2 = 20

1. In what way the phytate content can be reduced in cereals?
2. How is maize processed into popcorn?
3. What are legume protein concentrates?
4. Define hydrogenation.
5. What are unconventional oils?
6. Mention the advantages on parching pulses.
7. Differentiate between natural and artificial ripening process on vegetables with an example.
8. Define conching.
9. What are powdered soft drinks?
10. List the nutritive value of common edible oilseeds.

Part B

Answer any eight questions.

8 x 5 = 40

11. Describe the extrusion process in pasta making.
12. Explain the unit operations in noodles preparation.
13. Describe the following
 - i) Pulse snacks
 - ii) Pulse powders
14. Write a note on the preparation of
 - i) Peanut milk
 - ii) Peanut butter
15. What are the possible commercial storage operations available to preserve vegetables and fruits?
16. Explain the different stages of sugar cookery
17. Explain the applications of spices as a coloring agent.
18. When fruits are processed into its various products like jams/jellies/marmalades its shelf life increases. Justify the statement. What are the processing techniques adopted generally to prepare the mentioned products?
19. Describe the purpose of refining sugars. How are sugars graded after the refining technique?
20. Explain the effect of heat on colour and texture of common vegetables and fruits during its processing.
21. Explain the preparation of the following soy products:
 - i) Textured vegetable protein
 - ii) Tofu
22. Describe the use of spices as a flavoring agent.

Part C

Answer any four questions.

4x 10=40

23. Explain the milling process of rice and wheat. What are the different processed products of rice and wheat?
24. Discuss the traditional methods of pulse processing.
25. Explain the processing methods in oilseeds extraction.
26. Explain the preprocessing considerations and post harvesting practices followed to optimize the shelf life of vegetable produce.
27. Explain the following processed products.
 - i) Ragi
 - ii) Bajra and
 - iii) Jowar
28. Explain Beer manufacturing process in detail.
