

BE (Food Technology) 5th Semester
Processing of Fruits and Vegetables

Time: 1h

Maximum Marks: 20

1. Discuss about different preservation process of fruits and vegetables with example in brief. 2

2. Write notes on 2x4=8
 - a) Drying curve
 - b) Effect of drying treatment on shelf life of fruits and vegetables.

3. Discuss harvesting methods of different fruits and vegetables. 6

4. Explain principle of different dryer
 - a) Tray drying of mango
 - b) Spray drying of fruit concentrates2+2