

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

Time: 1h

Maximum Marks: 20

1. Discuss the FSSAI specifications of following products
i) Fruit Jelly ii) Tomato Ketchup iii) Tomato puree iv) Mango Jam v) Tomato soup
(CO1&CO2) 5

2. a. Write in brief the manufacturing of Tomato ketchup. (CO2) 3
b. Write the difference between hot and cold pulping process. (CO4) 2

3. Write the name of by-products from Mango processing industry and discuss any
one in brief. (CO3) 2+3

4. Write the application of following enzymes in fruits and vegetable processing. (CO2)
i) Alpha amylase ii) Pectinase iii) hemicellulase 2+2+1