

Roll No. ....

S-1171

**B.Sc. (Food Technology) (Third Semester) Examination, 2018-19**  
**Paper Second**  
**(Food Beverages)**

Time : Three Hours ]

[ Maximum Marks : 60

**Section—A**

Note : Attempt all questions. Each question carries 1 mark.

Choose the correct answer :

1. French Coffee is :  
(a) 65% Coffee; 35% Chicory  
(b) 35% Coffee; 65% Chicory  
(c) 45% Coffee; 55% Chicory  
(d) 55% Coffee; 45% Chicory
2. Non-oxidised phenolic compounds present in tea leaves are :  
(a) ECGC  
(b) EGC  
(c) Both (a) and (b)  
(d) None of these
3. Roasting temperature for coffee varies from :  
(a) 100 – 110°C  
(b) 220 – 250°C  
(c) 350 – 475°C  
(d) > 1000°C
4. Stable colour of wine is believed to result from :  
(a) Annatto  
(b) Self dissociation of anthocyanin  
(c) Dissociation of carotenoids  
(d) Metalo complex formation of chlorophyll
5. The substance present in hops with antiseptic activity is / are :  
(a) Humulone  
(b) Cohumulone  
(c) Both (a) and (b)  
(d) None of these

Fill in the blanks :

6. Gassiness in wine is called .....
7. .... acid is used in carbonated beverages.
8. As per FSSAI, minimum percentage of fruit juice in final product of fruit crush is .....
9. .... microorganism; is used for the production of Ginger Beer.
10. Fortified Wines contain ..... per cent alcohol.

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### Section—B

**Note :** Attempt *any five* questions. Each question carries four marks.

11. Differentiate between Crush and Syrup. Explain with a flow-diagram the processing of Syrup.
12. Brief about the application of Flash-Pasteurization and straining in fruit juice's processing.
13. Differentiate between Red Wine and White Wine.
14. Explain the Curing process of Coffee.
15. Write a short note on the types of Brandy.
16. Differentiate between Scotch Whiskey and Bourbon Whiskey.
17. Write a short note on Distilled spirits.

### Section—C

**Note :** Attempt *any three* questions. Each question carries ten marks.

18. Describe the composition and manufacturing process of sherry sparkling wine. Explain non-bacterial spoilage of Wine.
19. Describe the equipments used in the processing of Fruit Juice. Explain the preservation of Fruit Juice by filtration, freezing and addition of sugar.
20. Define Tisanes, Nira, Toddy, Fenny and Synthetic Syrup. Explain the utilization of ingredients used in the processing of Carbonated Beverages.
21. Describe the manufacturing process of Brandy and the winery by-products.
22. Differentiate between Steeped Coffee and Soluble Coffee. Elaborate the processing methods and chemical composition of coffee. Write down the significance of chicory addition to coffee processing.