

Roll No. :

S-1172

B. Sc. (Food Technology) (Third Semester)
Examination, 2018-19
Paper Third
(Technology of Spices)

Time : Three Hours]

[Maximum Marks : 60

Note : Attempt all sections as directed.

Section—A

Note : Attempt all the questions. Each question carries one mark.

Fill in the blanks :

1. Scientific name of Long Pepper is
2. Oleoresins can be obtained from spices by using process.
3. The Pungent principle in chillies is an alkaloid called
4. The quality of Cardamom oil is related to content.
5. is the king of spices.

Select the correct answer :

6. IISR situated at :
(a) Lucknow (b) Kerela (c) Hyderabad (d) Kolkata
7. The Queen of spices is :
(a) Cardamon (b) Chillies (c) Pepper (d) Turmeric
8. Ginger contains content of Vitamin A :
(a) 125 IU/100g (b) 162 IU/100g (c) 180 IU/100g (d) None of these
9. Example of Aromatic Bark is :
(a) Nutmig (b) Linnamon (c) Safron (d) Anise
10. Vitamin present in Bird chillies is :
(a) Vit. A (b) Vit. C (c) Vit. D (d) All of these

Section-B

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

Write the short note on :

11. Benefits of Pepper Oil.
12. Grading Ginger products
13. Composition and uses of Cardamon spice
14. Classification of spices on the basis of Active Principle.
15. Quality Attributes of chillies and Peppira.

16. Solvent Extraction.
17. Terpenes in spices.

Section-C

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

18. What are spices? Write the role of major spices in food and Food Products.
19. Discuss the term **Piper nigrum**. Also explain the different varieties of it.
20. Give the varieties of chillies. Explain the processing of chillies.
21. What is steam Distillation? Explain the process of Turmeric oil Extraction.
22. Discuss different Packaging Materials and Methods for Spice Packaging.