

13636

16117

3 Hours / 100 Marks

Seat No.

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- Instructions :** (1) All Questions are *compulsory*.  
(2) Answer each next main Question on a new page.  
(3) Figures to the right indicate full marks.  
(4) Assume suitable data, if necessary.  
(5) Mobile Phone, Pager and any other Electronic Communication devices are not permissible in Examination Hall.

**Marks**

**1. Answer any FIVE :**

**5 × 4 = 20**

- (a) What is meant by first and second alcoholic fermentation ? Give one example of each.
- (b) What is marmalade ? How is it prepared ?
- (c) Write composition of banana fruit.
- (d) Write about nutritive value of apple or pomegranate.
- (e) Explain meaning of :
  - (i) squashes
  - (ii) cordials
- (f) Explain preparation of starter yeast culture.
- (g) Represent the layout plan of a pomegranate juice plant.

**2. Answer any FOUR :**

**4 × 4 = 16**

- (a) Explain about carbonation. State its significance.
- (b) Explain self-life monitoring of citrus juice.
- (c) Describe preparation of mixed fruit jam.
- (d) Explain differences between jam and jelly.
- (e) What is the utility of pseudo stem banana ?

- 3. Answer any TWO :** **2 × 8 = 16**
- (a) Explain utility of juice of banana plant for production of energy.
  - (b) Describe production of vinegar. Where is vinegar used ?
  - (c) (i) Define : Sluggish and stuck alcoholic fermentation. **(2)**  
(ii) Explain methods of their rectification. **(6)**
- 4. Answer any TWO :** **2 × 8 = 16**
- (a) Explain the use of fermentation activators and ammonical nitrogen in wine fermentation.
  - (b) 'Evidences exist for interactions between wine and yeast.' Explain.
  - (c) (i) Define 'carbonation'. **(2)**  
(ii) Write about carbonated beverages from citrus fruit. **(6)**
- 5. Answer any TWO :** **2 × 8 = 16**
- (a) How is pectin produced from citrus peel ? Explain.
  - (b) (i) Name various products prepared from citrus fruits. **(2)**  
(ii) Describe scenario of citrus production in India.
  - (c) (i) How is protein extracted from banana leaves ?  
(ii) Outline a process of utilization of banana fruit for cattle feed.
- 6. Answer any TWO :** **2 × 8 = 16**
- (a) Describe preparation and preservation of fruit beverages.
  - (b) Explain filtration and clarification giving example.
  - (c) (i) Write chemical name of citric acid. Represent its structural formula. **(2)**  
(ii) Describe production of citric acid from citrus fruits. **(6)**
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