

22613

21222

3 Hours / 70 Marks

Seat No.

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15 minutes extra for each hour

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

Marks

1. Answer any FIVE of the following :

10

- (a) State names of equipments used for raw material cleaning.
- (b) Define extraction & deapration processes used in fruit processing.
- (c) Write names of any two chemical preservatives.
- (d) State the principle of solvent extraction.
- (e) State chemical composition of vinegar.
- (f) Define degumming process used in production of oil.
- (g) Define mashing used in brewing.

2. Answer any THREE of the following :

12

- (a) Explain cleaning of raw materials by cyclone separator.
- (b) Explain pasteurization process for preservation of food.
- (c) Describe Potato & Sweet potato processing.
- (d) Explain quick vinegar process.

- 3. Answer any THREE of the following : 12**
- (a) Explain Grape Juice treatment & fermentation used in process of wine.
 - (b) State selection criteria for food preservatives in Jam, Jellies.
 - (c) Describe oil refining process.
 - (d) Write names of food additives with their role (Any Four).
- 4. Answer any THREE of the following : 12**
- (a) Explain role of stabilizers and thickeners. State two examples of each.
 - (b) Describe mechanism of Acetic Acid fermentation slow process.
 - (c) Explain role of coloring & flavoring agents used as food additives.
 - (d) Explain deodorization process of oil.
 - (e) Explain plasticizing & tempering process used in oil processing.
- 5. Answer any TWO of the following : 12**
- (a) Explain oil extraction from oil-seeds.
 - (b) Explain following techniques used in preservation of fruit juices :
 - (i) Preservation by sugars
 - (ii) Freezing
 - (iii) Drying
 - (c) Describe manufacturing of wine with flowsheet.
- 6. Answer any TWO of the following : 12**
- (a) Explain use of vibrating screen for cleaning raw materials used in food processing.
 - (b) Explain brew kettle boiling and carbonation.
 - (c) Explain use of Sulphur dioxide and Benzoic acid as food preservatives.
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