



LOYOLA COLLEGE (AUTONOMOUS), CHENNAI – 600 034

M.Sc. DEGREE EXAMINATION – FOOD CHEMISTRY AND FOOD PROCESSING

THIRD SEMESTER – NOVEMBER 2022

PFP 3503 – PLANT PRODUCT PROCESSING

Date: 28-11-2022

Dept. No.

Max. : 100 Marks

Time: 09:00 AM - 12:00 NOON

PART – A

Answer ALL Questions

(10 x 3 = 30 Marks)

- 1 Define caryopsis.
- 2 What are pseudo millets?
- 3 Draw and label red kidney bean.
- 4 List any four anti-nutritional factors present in pulses.
- 5 Compare hypobaric and MAP storage of fruits.
- 6 How fruits are artificially ripened?
- 7 What are imitation dairy products?
- 8 State the uses of chemical adjuncts.
- 9 Define Bagasse.
- 10 Give an account on the composition of cocoa beans.

PART – B

Answer ALL the Questions

(5 x 8 = 40 Marks)

- 11 (a) Explain in detail the milling of wheat with a flow diagram.
(OR)
(b) Write a short note on parboiling of rice.
- 12 (a) Discuss the classification of millets and its role as a probiotic and prebiotic.
(OR)
(b) Give an account on the processing of spices.
- 13 (a) Propose any five methodologies adopted in the industry to extend the shelf-life of fruits and vegetables.
(OR)
(b) Explain the manufacturing process of any one processed fruit product and give details on the testing of the quality parameters and the test for doneness.
- 14 (a) Construct a processing flow chart of soy milk. Suggest ways to fortify this product.
(OR)
(b) Highlight the various types of protein based fat substitutes.
- 15 (a) How are crude vegetable oils refined?
(OR)
(b) Explain the sources, stages and ways to overcome rancidity of oils.

PART – C

(2 x 15 = 30 Marks)

Answer any TWO Questions

- 16 (a) Discuss the structure of maize with a neat diagram. (8)
(b) Write short notes on coconut processing. (7)
- 17 Explain in detail the manufacturing of sugar from sugar cane.
- 18 Elaborate the milling of pulses with a flow chart.
- 19 Explain the post-harvest handling of fruits and vegetables.

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