**ST. JOSEPH’S UNIVERSITY, BENGALURU -27**

**M.Sc (FOOD SCIENCE AND TECHNOLOGY) – II SEMESTER**

**SEMESTER EXAMINATION: APRIL 2023**

**(Examination conducted in May 2023)**

**FST 2322-TECHNOLOGY OF FRUITS AND VEGETABLES**

**(For current batch students only)**

**Time: 2 Hours Max Marks: 50**

**This paper contains 1 printed page and FOUR parts**

1. **Answer any Four of the following 3×4=12**
2. What is Syruping and Brining?
3. Give the working principle of a Refractometer.
4. Write a note on Spray drying of fruit powders.
5. What are Intermediate Moisture Fruits and Vegetables? Give examples.
6. List the FPO Specification for squashes.
7. Write a note on the synthetic materials used in the manufacture of membrane filters.

**II. Answer any Two of the following 5×2=10**

1. Write notes on the Convectional and Adiabatic drying.
2. Describe the steps involved in Squash preparation.
3. Write notes on the spoilage of Canned products.

**III. Answer any Two of the following 10×2=20**

1. Discuss in detail the different techniques for Determination of Ascorbic acid in fruits and vegetables.
2. Describe the steps involved in Candy Processing.
3. Give the principle of Cryogenic freezing, describe the various cryogens used and its applications in food industries.

**IV. Answer the following 8×1=8**

1. This is an indirect measure of using quality water in Fruits and Vegetables processing industry. Identify and classify the indirect measure to obtain safe and quality water along with its benefits and limitations.