



# THE AMERICAN COLLEGE, MADURAI

(An Autonomous Institution Affiliated to Madurai Kamaraj University)

Re-accredited (2<sup>nd</sup> Cycle) by NAAC with Grade "A", CGPA – 3.46 on a 4-point scale

## Backlog Arrear Examination, March 2021

**CHS 3218**

**FOOD PROCESSING AND PRESERVATION**

**Time: 2 Hours**

**Max Marks: 60**

**Answer any FOUR Questions**

**(4 X 15 = 60)**

1. a) What are the important properties of enzymes in fruit and vegetable technology?  
b) Write note on marketing and transport facilities in canning industry. [7+8]
2. a) What are the classification of food additives ?  
b) How Texturing agents and artificial sweeteners are used in food industry ? [7+8]
3. a) Write note on carotenoids and anthocyanins.  
b) How food is spoiled by microbial and enzymatic actions ? [8+7]
4. a) Explain about natural and organic manures.  
b) What are the effects of excess fertilization and manuring in agriculture ? [8+7]
5. a) Write the biological importance of minerals and trace elements.  
b) What are vitamins ? How is it classified ? Write its functions. [7+8]
6. a) Write the function of fungicides and rodenticides.  
b) What are the constituents and applications of adhesives ? [7+8]

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