

11. Which of the following is NOT a common microbiological issue in soft drink shelf life?
 - a. Bacterial growth
 - b. Yeast and mold growth
 - c. Oxidation of ingredients
 - d. Contamination from pathogenic microorganisms
12. Which types of beverages are commonly referred to as "Soft Drinks"?
 - a. Natural beverages
 - b. Synthetic beverages
 - c. Carbonated beverages
 - d. Non-carbonated beverages
13. In adult individuals..... % of blood consists of water.
 - a. 50
 - b. 60
 - c. 68
 - d. 80
14. Relative to sucrose the sweetness of Aspartame is.....
 - a. 100
 - b. 200
 - c. 300
 - d. 400
15. Acidulants can donate..... to a solution, thus lowering its pH and making it more acidic.
 - a. Hydroxide ions
 - b. Oxygen ions
 - c. Sodium ions
 - d. Hydrogen ions (protons)
16. The oleoresin enters into solution with the solvent forming:
 - a. Aqueous solution
 - b. Micella
 - c. Non aqueous solution
 - d. Extract
17. The Scientific Name of Almond is:
 - a. *Prunus dulcis*
 - b. *Prunus rosae*
 - c. *Prunus domestica*
 - d. *Prunus persica*
18. The Scientific Name of Fig is:
 - a. *Ficus carica*
 - b. *Ficus carica*
 - c. *Fics carica*
 - d. None of the above
19. Acidulants act as a preservative by:
 - a. Regulating pH levels
 - b. Increasing the sugar content of foods
 - c. Adding color to foods and beverages
 - d. Enhancing the aroma of foods
20. Beer is fermented by:
 - a. Algae
 - b. Bacteria
 - c. Yeast
 - d. Fungi

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(Descriptive)

Time : 2 hr. 30 mins.

Marks : 50

[Answer question no.1 & any four (4) from the rest]

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| 1. Define beverages. List and explain some health benefits of beverages. | 2+8=10 |
| 2. Describe the processing steps of: (any 2) | 5+5=10 |
| a) Beer | |
| b) Wine | |
| c) Tea | |
| 3. Differentiate dry and wet processing of coffee cherry. | 10 |
| 4. Explain different water purification methods. | 10 |
| 5. Discuss in detail about: | 5×2=10 |
| a) Plums | |
| b) Apricots | |
| 6. What are Oleoresins? Explain the process of extraction of Oleoresins with the help of a flowchart. | 2+8=10 |
| 7. Write short notes on: | 2.5×4=10 |
| a) Types of Cocoa Beans | |
| b) Cocoa Powder and its types | |
| c) Turmeric Oleoresins | |
| d) Ginger Oleoresins | |
| 8. a) Explain the processing of Cashew nuts. | 5+5=10 |
| b) Discuss in detail about Saffron and its cultivation. | |

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