

**CARMEL COLLEGE OF ARTS, SCIENCE AND COMMERCE, NUVEM – GOA**

**POST GRADUATE DEGREE STUDIES (AFFILIATED TO GOA UNIVERSITY)**

**M.Sc. (II) Food Technology (Semester III) Examination, February 2022**

**FT0 112 LAB IN BEVERAGE TECHNOLOGY**

**Max. Marks: 15 marks**

**Duration: 2 hours**

**Date: 17 February 2022**

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**Q1. Elaborate on the following with respect to the evaluation of wines: (3 x 2 marks = 6 marks)**

- a. Bouquet
- b. Texture
- c. Appearance

**Q2. Choose the Correct Alternative from those provided to you (12 x ½ mark = 6 marks)**

- a. The alkalinity of water used for beverage manufacture must be low so as to \_\_\_\_\_.
  - i. Neutralize the acid of the fruit
  - ii. Prevent the neutralization of the acid in the fruit
  - iii. Prevent corrosion of the packaging material
  - iv. Improve the taste of the beverage
- b. In most fruit juices, the major portion of Total Soluble Solids consists of \_\_\_\_\_.
  - i. Salt
  - ii. Vitamins
  - iii. Minerals
  - iv. Sugar
- c. The most common sugar used in carbonated beverage manufacture is \_\_\_\_\_.
  - i. Lactose
  - ii. HFCS
  - iii. Sucrose
  - iv. Maltose
- d. The TSS for ready-to-drink beverages should be \_\_\_\_\_.
  - i. 20%
  - ii. 65%
  - iii. 48%
  - iv. 14%
- e. The maximum concentration of alcohol in beer is \_\_\_\_\_.
  - i. 3 to 6 %
  - ii. 7 to 8%
  - iii. 10 to 15%
  - iv. 16 to 18%
- f. The anti-nutritional factor in most beverages is \_\_\_\_\_.
  - i. Tannins
  - ii. Oxalates
  - iii. Phytates
  - iv. Caffeine

g. The recommended Brix for squash preparation is \_\_\_\_\_.  
i. 20 to 30      ii. 30 to 40      iii. 45 to 50      iv. 60 to 70

h. The most suitable method for fruit juice concentration is \_\_\_\_\_.  
i. Freeze concentration      iii. Low temperature vacuum evaporation  
ii. High speed high evaporation      iv. Reverse osmosis

i. \_\_\_\_\_ is a rice beer or wine of India.  
i. Juniper      ii. Ashanti      iii. Sonti      iv. Mead

j. Ales are the beer in which fermentation is carried out using \_\_\_\_\_.  
i. Top yeast      ii. Bottom yeast      iii. Wild yeast      iv. Active yeast

k. What temperature is maintained during the anaerobic fermentation of white wine?  
i. 5 to 15°C      ii. 10 to 21°C      iii. 0 to 4°C      iv. 20 to 25°C

l. \_\_\_\_\_ is a coffee flavoured liqueur.  
i. Tequila      ii. Blue Curacao      iii. Kahlua      iv. Chardonnay

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**POST GRADUATE DEGREE STUDIES (AFFILIATED TO GOA UNIVERSITY)**

**M.Sc. (II) Food Technology (Semester III) Examination, November 2019**

**FT0 106 LAB IN MEAT, POULTRY, FRESHWATER, AND MARINE FOOD TECHNOLOGY**

**Max. Marks: 15 marks**

**Duration: 2 hours**

**Date: 12 November 2019**

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**Q1. Answer the following with respect to the quality of flesh food products:**

**(5 marks)**

- a. What is Extract Release Volume, and how does it influence flesh food quality?
- b. Elaborate on the importance of Titrable Acidity in flesh food quality.
- c. What is the relationship between Hydratability of Meat and quality of the product?
- d. State the principle for the estimation of Myoglobin in meat.
- e. Explain the difference in procedures utilized for *Frozen Meat*, *Cooked Meat*, and *Canned Meat* when using the Swab Method for microbial analysis.

**Q2. Elaborate on the Quality Tests you will use for the determination of shelf life stability of the following products:**

**(3 x 2 marks = 6 marks)**

- a. Corned Beef
- b. Jerky
- c. Bacalhau

**Q3. Elaborate on the microbial spoilage associated with Cured Meats & Eggs.**

**(4 marks)**

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