

2M & 14M – IAE 2

1. Define food additive.
2. Write about natural and synthetic sweeteners.
3. Define brewing.
4. Give a short note on green tea.
5. What is a Ready-to-Serve (RTS) Beverages?
6. List ant two constraints for carbonated beverage containers.
7. Define food additive.
8. What do you mean by the term instant coffee?
9. Name the different types of tea.
10. What is a Ready-to-Serve (RTS) Beverages?
11. Give a short note on green tea.
12. What is a Ready-to-Serve (RTS) Beverages?
13. List ant two constraints for carbonated beverage containers.
14. Define food additive.

Long Questions:

1. Brief a detailed note on natural and synthetic color used for carbonated beverages.
2. Discuss about the additives used for carbonated beverages.
3. What is the role of aseptic processing in the beverage industry?
4. Compare and contrast about the decaffeination process of coffee.
5. Enumerate on the emulsifiers and stabilizers used as preservative in beverage industry and its applications.
6. Explain the method for preparation of fruit juice beverages and it's how it is applied to prepare the cordial, squashes and crushes.
7. Write a short note on flavoured teas.
8. Write a detailed account on Coffee bean preparation and processing.