

**B.VOC FOOD PROCESSING AND ENGINEERING
SEMESTER IV
PAPER CODE: BVFP-404**

Paper Title: Fruits, Vegetables Processing and Food Additives PRACTICAL

Maximum Marks: 50

Practical: (45 hrs)

Equipment for fruits and vegetable processing, Plant-layout, can seaming operation, Preparation of fruit juices, squashes, syrups and ready to served beverages; Preparation of jams, jellies, marmalade, preserved, and candies; Preparation of pickles, chutneys, and tomato products; Drying of fruits and vegetables, quality control of processed products; Processing of mushroom. Visit to fruit and vegetable processing factories, freezing of foods.
