

Exam. Code : 107705

Subject Code : 2456

BFST (Hons.) 5th Semester
CONFECTIONERY AND SUGAR TECHNOLOGY
Paper—FST—503

Time Allowed—3 Hours]

[Maximum Marks—50

Note :— Attempt any **FIVE** out of the **EIGHT** questions.
All questions carry equal marks.

1. Draw the structure of sucrose. Discuss its properties.
2. Give composition of cane juice. Discuss the principle behind the recovery of sucrose from cane juice.
3. With a flow diagram describe the process of conversion of cane juice into sugar crystals.
4. What are the deteriorative changes that occur in sugar during storage and transport ? How can they be prevented ?
5. List the byproducts of sugar industry and discuss their utilization.
6. List the ingredients used in toffee manufacture. Discuss the process and describe the reactions involved in colour and flavour development of toffee.
7. What do you understand by sugar panning ? How it is carried out ? What type of products can be made by this process ?
8. Differentiate between :
 - (a) Fudge and caramel
 - (b) Fondant and hard boiled candy.