

Exam. Code : 107705

Subject Code : 1905

Bachelor of Food Science and Technology (Hons.)

5th Semester

CONFECTIONERY AND SUGAR TECHNOLOGY

Paper-FST-503

Time Allowed—3 Hours]

[Maximum Marks—50

Note :— Attempt any **five** questions out of **eight** questions.
All questions carry equal marks.

1. (a) What is sugar confectionery ?
(b) Briefly discuss different types of sugar confectionery.
2. (a) Justify the fact that fondant is a crystalline confectionery.
(b) Discuss the process of doctoring in fondant making and why is it necessary.
3. (a) What is fudge ?
(b) Discuss its process of manufacture and the ingredients used.
4. (a) What is panning ?
(b) Describe the process of hard panning. Also explain how crystallization is caused in hard panning.
5. (a) Name the two important commercial sources of sucrose.
(b) Draw the structure of sucrose molecule.
(c) List the important physical properties of sucrose.

6. (a) Discuss the extraction of juice from sugarcane.
(b) How is the bagasse left after juice extraction utilized ?
7. Draw a detailed flow diagram and discuss the manufacture of crystalline sugar from sugarcane juice.
8. (a) Briefly discuss the deteriorative changes that take place in sugar during storage and how they can be prevented.
(b) What are molasses ? Give its composition. Where is it utilized ?