

ASSIGNMENT

1. List out commonly available fruits and vegetables that undergo browning reaction.
2. Use five chemical preservatives at increasing concentration and observe at what level browning is prevented in apple and brinjal.
3. Visit a fruit processing industry and write a note on pre-processing steps involved to prevent browning reactions.
4. Write a note on conventional usage of salt, sugar and honey in preventing browning of foods.
5. Observe the effect of non-thermal methods of preventing browning reactions in any two fruits.
6. Write a note on advances in research in preventing browning reaction with special reference to supercritical carbon-di-oxide.
7. Observe the effect of boiling, steaming and blanching in prevention of browning of fruits and vegetables. Identify the best among the following methods in terms of quality.
8. Broadly classify the different methods used to prevent browning reactions.
9. Write a note on enzymes involved in browning reactions of foods.
10. Write a note on factors influencing browning reaction in fruits and vegetables.