Seat No:	Enrollment No:	
P	PARUL UNIVERSITY	
	LEGE OF AGRICULTURE griculture Winter 2018-19 Examination	
Semester: 5	Date: 25/10/2018	
Subject Code: 20108301	Time: 02:00pm to 04:30p	m
Subject Name: Post harvest management ar		
addition of fruits and vegeta Instructions	ibles	
1. All questions are compulsory.		
2. Figures to the right indicate full marks.		
3. Make suitable assumptions wherever necess	sary.	
4. Start new question on new page.		
Q.1 Do as Directed. A. Fill in the blanks. (Each of 1.00 mark	ks)	(10)
1. Fruits / vegetables with a thin transpapearance is known as	sparent coating of sugar, which imparts them a glossy	
2 packaging is also	called as Smart packaging.	
3. 2,4-D stands for	·	
4. Removal of micro-organisms is kno	own as	
5. BHT stands for	·	
6 % concentration	on of salt is used for the preparation such as pickles.	
7. Citrus is a	type of fruit.	
8 is widely using	chemical to hasten the ripening.	
9 is partial destruct	tion of microorganism.	
10. The process of sealing food stuffs l long storage is known as	hermetically in containers and sterilizing them by heat for	
B. Multiple choice type questions. (Each		(10)
 In which type of storage fruit and ve Controlled atmosphere storage 	regetables can be stored under less than atmospheric pressure ? c) Hypobaric storage	
b) Improved/ modern storages	d) Low cost storage	
A mature fruit / vegetable or its pied tender and transparent is known as	eces impregnated with heavy sugar syrup till it becomes	
a) Marmaladeb) Candied fruit	c) Cordial d) Preserve	

3. Benzoic acid comes under which class of preservative?

a) Class I preservatives
c) Class III preservatives

b) Class II preservatives d) Class IV preservatives

4. Fruits and vegetables are in nature.

a) Highly perishableb) Perishablec) Non perishabled) Both a and b

5. TSS of jelly should be%

a) 70 % c) 65 % b) 68 % d) 55 %

6.are unicellular microorganisms that are classed as plants though they do not contain chlorophyll.

a) Bacteria c) Algae b) Fungi d) None

			I fruit juice from which pulp and other insoluble		
	su	ostances have been completely removed.			
		a) Marmalade	c) Cordial		
		b) Squash	d) Pickle		
	8. Insufficient pectin leads to occur which problem in jelly?				
		a) Formation of crystals	c) Syneresis or weeping of jelly		
		b) Cloudy jellies	d) None		
	9.	peeling is used only for garlic and o	onion which have a papery outer covering.		
		a) Hand peeling	c) Lye peeling		
		b) Steam peeling	d) Flame peeling		
	10	. A solution of salt in water is called	····		
		a) Syruping	c) Filling		
		b) Brine	d) Exhausting		
0.2	Do	as Directed.			
_		fine the following. (Any five)		(05)	
		Post harvest technology		` /	
		Preservatives			
		Glazing			
		Blanching			
	5.	Exhausting			
	6.	Jam			
		Fermentation			
В		swer the following. (Any Five)		(05)	
	1. Enlist class I and class II preservatives ?		` /		
	2. Enlist different types of packaging materials?				
	3. Write down the advantages of ZECC?				
	4. Enlist the important criteria for unit layout of post harvest technology?				
	5.	Which are the most important considerations in	n jelly making ?		
	6.	Waht are the advantages of exhausting?			
	7.	Enlist the problems in marmalade making?			
Q.3	\mathbf{W}_{1}	rite short notes. (Any five)		(15)	
	1.	Importance of Post Harvest Technology?			
	2.	Which are the assessment for post harvest losse	es?		
	3.	Draw the pathway for biosynthesis of ethylene	?		
	4.	Explain Controlled atmosphere (CA) and Mod	lified atmosphere (MA) storage ?		
	5.	Write down the commercial uses of ethylene?	?		
	6.	Enlist the Chemicals used for hastening and de	elay of ripening of fruit and vegetables?		
Q.4	9.4 Attempt any three/Long Questions/Example			(15)	
	1.	Explain the mian Principles of Preservation?			
	2.	Define Pre harvest Treatment? Explain pre an	d post harvest factors affecting quality in post		
		harvest shelf life of fruits and vegetables?			
	3.	Define tomato sauce/ketchup? Draw the comp	lete flow chart for tomato sauce/ketchup?		
	4.	Explain in detail the main causes of spoilage of	f canned products of fruits and vegetables?		