Seat No: ___ Enrollment No: _____

PARUL UNIVERSITY

COLLEGE OF AGRICULTURE

B.Sc. (Hons.) Agriculture Summer 2018 -19 Examination

Semester: 5 Date: 25/04/2019

Time: 02:00pm to 04:30pm **Subject Code: 20108301**

Subject Name: Post harvest management and value **Total Marks: 60**

Addition of fruits and vegetables

Instructions

- 1. All questions are compulsory.
- 2. Figures to the right indicate full marks.
- 3. Make suitable assumptions wherever necessary.
- 4. Start new question on new page.

Q.1	Do	as	Dire	ected.

Do as Directed.A. Fill in the blanks. (Each of 1.00 marks)		(10)		
1. Fruits / vegetables with a thin transparent coati appearance is known as	ng of sugar, which imparts them a glossy			
2. First shipping container was invented and pater	ned in 1956 by			
3.Concentrate pulp of fruits and vegetables without are added to the extent that flavor is known as				
4. Removal of micro-organisms is known as				
5.PHT stands for				
6 % concentration of salt is	used for the preparation such as pickles.			
7. Papaya is a type of fi	ruit.			
8 is a method of packaging t	that removes air from the package prior to sealing.			
9 is complete destruction of n	nicroorganism.			
10. The process of sealing food stuffs hermetical storage is known as	ly in containers and sterilizing them by heat for long			
B. Multiple choice type questions. (Each of 1.00 r	mark)	(10)		
1is an advance technological control of the second o				
_	c) Hypobaric storage			
b) Improved/ modern storages				
2. A mature fruit / vegetable or its pieces impre				
tender and transparent is known as				
a) Marmalade	c) Cordial			
	b) Candied fruit d) Preserve			
3. Dextrose comes under which class of preserva				
a) Class I preservatives	c) Class III preservatives			
b) Class II preservatives	d) Class IV preservatives			
4. Fruits and vegetables are				
a) Highly perishableb) Perishable	c) Non perishable			
5. TSS of jam should be%	d) Both a and b			
a) 70 %	c) 65 %			
b) 68 %	d) 55 %			
0,00 /0	-, /v			

		icroorganisms that are classed as plants though they do not	
	contain chlorophyll.		
	a) Bacteria	c) Algae	
	b) Fungi	d) None	
		ear, sweetened fruit juice from which pulp and other insoluble	
	substances have been completely ren		
	a) Marmalade	c) Cordial	
	b) Squash	d) Pickle	
	8. Use of immature fruits leads to oc	1 0 0	
	a) Formation of crystals	c) Syneresis or weeping of jelly	
	b) Cloudy or foggy jellies	d) None	
		or garlic and onion which have a papery outer covering.	
	a) Hand peeling	c) Lye peeling	
	b) Steam peeling	d) Flame peeling	
	10. A solution of sugar in water is ca	c) Filling	
	a) Syrupingb) Brine	, ,	
	b) Billie	d) Exhausting	
Ω 2	Do as Directed.		
_	Define the following. (Any five)		(05)
А	1. Blanching		(03)
	2. Exhausting		
	3. Ripening		
	4. Preservation		
	5. Jelly		
	6. Asepsis		
	7. Post harvest technology		
В	Answer the following. (Any Five)		(05)
	1. Enlist class I and class II preserv	vatives?	()
	2. Write down the commercial uses		
	3. Difference between pasteurization		
	_	nit layout of post harvest technology?	
	•	•	
	5. Which are the most important con	ŭ • •	
	6. What are the disadvantages or lin	•	
Ω 3	7. Enlist the problems in marmalade Write short notes. (Any five)	: making !	(15)
Ų.S	` '	st handling steps for a typical commodity?	(13)
	2. Draw the complete flow chart fo		
	3. Draw the pathway for biosynthes		
	2 0	astening and delay of ripening of fruit and vegetables?	
		aging materials and explain any two of them?	
	6. Explain quick freezing and slow		
Q.4	Attempt any three/Long Questions		(15)
ų. T	1. Explain different types of Shrink	<u>-</u>	(13)
		Explain pre and post harvest factors affecting quality in post	
	harvest shelf life of fruits and ve		
		flow chart for processing of jam? Enlist problems in jam	
	production?	now chart for processing of junit. Emist problems in juni	
	4. Explain zero energy cooling char	mber in detail ?	