

**PARUL UNIVERSITY**  
**COLLEGE OF AGRICULTURE**  
**B.Sc. (Hons.) Agriculture Summer 2018 -19 Examination**

**Semester: 5**  
**Subject Code: 20108301**  
**Subject Name: Post harvest management and value**  
**Addition of fruits and vegetables**

**Date: 25/04/2019**  
**Time: 02:00pm to 04:30pm**  
**Total Marks: 60**

**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 Directed.****A. Fill in the blanks. (Each of 1.00 marks)****(10)**

1. Fruits / vegetables with a thin transparent coating of sugar, which imparts them a glossy appearance is known as \_\_\_\_\_.
2. First shipping container was invented and patented in 1956 by \_\_\_\_\_.
3. Concentrate pulp of fruits and vegetables without seed and skin and sugar, salt and other spices 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 fruit.
8. \_\_\_\_\_ is a method of packaging that removes air from the package prior to sealing.
9. \_\_\_\_\_ is complete destruction of microorganism.
10. The process of sealing food stuffs hermetically in containers and sterilizing them by heat for long storage is known as \_\_\_\_\_.

**B. Multiple choice type questions. (Each of 1.00 mark)****(10)**

1. \_\_\_\_\_ is an advance technology for storage of fruit and vegetables.
 

a) Controlled atmosphere storage	c) Hypobaric storage
b) Improved/ modern storages	d) Low cost storage
2. A mature fruit / vegetable or its pieces impregnated with heavy sugar syrup till it becomes tender and transparent is known as.....
 

a) Marmalade	c) Cordial
b) Candied fruit	d) Preserve
3. Dextrose 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 perishable	c) Non perishable
b) Perishable	d) Both a and b
5. TSS of jam should be .....%
 

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

