

**PARUL UNIVERSITY**  
**COLLEGE OF AGRICULTURE**

**B.Sc. (Hons.) Agriculture Winter 2019 - 20 Examination**

Semester: 5

Date: 26/11/2019

Subject Code: 20108301

Time: 10.30 am To 1.00 pm

Subject Name: Post harvest management and value  
addition of fruits and vegetables

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 extend that flavor is known as \_\_\_\_\_.
4. Removal of micro-organisms is known as \_\_\_\_\_.
5. BHT 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
  - b) Improved/ modern storages
  - c) Hypobaric storage
  - 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
  - b) Candied fruit
  - c) Cordial
  - d) Preserve
3. Dextrose comes under which class of preservative ?
  - a) Class I preservatives
  - b) Class II preservatives
  - c) Class III preservatives
  - d) Class IV preservatives
4. Fruits and vegetables are ..... in nature.
  - a) Highly perishable
  - b) Perishable
  - c) Non perishable
  - d) Both a and b
5. TSS of jam should be .....%
  - a) 70 %
  - b) 68 %
  - c) 65 %
  - d) 55 %
6. ....are unicellular microorganisms that are classed as plants though they do not contain chlorophyll.
  - a) Bacteria
  - b) Fungi
  - c) Algae
  - d) None
7. .... is a sparkling, clear, sweetened fruit juice from which pulp and other insoluble substances have been completely removed.
  - a) Marmalade
  - c) Cordial

