# MAHARASHTRA AGRICULTURAL UNIVERSITIES EXAMINATION BOARD, PUNE
## SEMESTER END EXAMINATION

### B.Sc. (Hons.) Agri. Business Management

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|---|---|---|---|---|---|
| **Semester** | : **III (New)** | **Term** | : **I** | **Academic Year** | : **2018-19** |
| **Course No.** | : HORT 233 | **Title** | : **Post Harvest Technology of Horticultural Crops** | | |
| **Credits** | : 2(1+1) | | | | |
| **Day & Date** | : Wednesday, 14.11.2018 | **Time** | : 9.00 to 11.00 | **Total Marks** | : **40** |

**Note :**
1. Solve **ANY EIGHT** questions from **SECTION "A".**
2. All questions from **SECTION "B"** are compulsory.
3. All questions carry equal marks.
4. Draw neat diagrams wherever necessary.

### SECTION "A"

Q.1 How to judge maturity of fruits and vegetables? Explain maturity indices of sapota and onion.

Q.2 Enlist factors affecting respiration and transpiration in fruits and vegetables.

Q.3 Write in detail the procedure of preparation of guava jelly.

Q.4 Enlist the treatments to control post harvest pest and diseases along with increasing shelf life of important fruits and vegetables with short description.

Q.5 Write in short the packaging for export of mango.

Q.6 Define crystallized fruits and write in short procedure for preparation of crystallized fruits.

Q.7 Enlist physical and chemical methods of preservation of fruits and vegetables.

Q.8 What is Post Harvest Technology and narrate its importance and present status on horticulture basis in Maharashtra.

Q.9 What are the points to be considered while selecting the site for fruits and vegetables preservation unit?

Q.10 Enlist fruits and vegetables spoiling agent and write in short their role in spoilage and way to control them.

### SECTION "B"

Q.11 State True or False.

1) Ethylene is used for ripening of fruits.
2) Mango fruits require 210-225 days to mature after fruit setting.
3) Jam is a solid and transparent fruit product.
4) The term maturity and ripening are one and the same.

Q.12 Match the following pairs.

| 'A' | 'B' |
|---|---|
| 1) Non climacteric fruits | a) Salt |
| 2) Pickle | b) Hot water treatment |
| 3) Brine solution | c) Pomegranate |
| 4) Blanching | d) Vinegar |

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