

MAHARASHTRA AGRICULTURAL UNIVERSITIES EXAMINATION BOARD, PUNE
SEMESTER END THEORY EXAMINATION
B.Sc.(Hons.) A.B.M.

Semester	: III (New)	Term	: First	Academic Year	: 2022-23
Course No.	: HORT 232	Title	: Post-harvest Management and Value Addition of Fruits and Vegetables		
Credits	: 2(1+1)				
Day & Date	: Saturday, 11.02.2023	Time	: 09:00-11:00 hrs.	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 diagram wherever necessary.

SECTION 'A'

- Q.1 Discuss in brief the importance of post-harvest processing of fruits and vegetables.
- Q.2 Define maturity. Enlist the types of maturity. Describe the commercial maturity.
- Q.3 Define respiration. Enlist the internal factors and describe in brief external factors of respiration rate.
- Q.4 Write in brief methods of preservation.
- Q.5 Discuss in brief fermented and non-fermented beverages along with suitable examples.
- Q.6 Enlist the methods of storage. Explain in detail CA storage.
- Q.7 Define jam. Write in detail procedure for preparation of papaya jam.
- Q.8 Which are the post-harvest factors? Describe in detail pre-harvest factors affecting quality.
- Q.9 Define ripening. What are the changes occurring during ripening?
- Q.10 Define marmalade. Write the procedure to prepare marmalade using flow chart.

SECTION 'B'

- Q.11 Do as directed:
- 1) Name two fruit crops having high pectin content.
 - 2) What is the TSS of jelly?
 - 3) Which part of clove is removed in the preparation of tomato ketchup?
 - 4) Write the dimensions of CFB.
- Q.12 Define the following terms:
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|--------------------------|--------------|
| 1) Minimal processing | 2) Canning |
| 3) Non-climacteric fruit | 4) Packaging |

