

MAHARASHTRA AGRICULTURAL UNIVERSITIES EXAMINATION BOARD, PUNE
SEMESTER END EXAMINATION

B.B.M. (Agri.)

Semester	: IV (New)	Term	: II	Academic Year	: 2016-17
Course No.	: HORT 243	Title	: Post Harvest Technology of Horticultural Crops		
Credits	: 3 (2+1)				
Day & Date	: Thursday, 27.04.2017	Time	: 14.00 to 17.00	Total Marks	: 80

- 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 What is pre-cooling? Describe in brief methods of pre-cooling.
- Q.2 What is maturity index? Enlist various indices of maturity and explain maturity indices for banana and kokum.
- Q.3 Define food preservation. Enlist the methods of preservation.
- Q.4 Describe in detail regarding chemicals used for hastening of ripening.
- Q.5 Enlist factors responsible for deterioration of fruits and how does harvesting of fruits at improper stage of maturity affect its quality.
- Q.6 Write short notes (Any Two).
- 1) Principles of preservation
 - 2) Grading of fruits and vegetables.
 - 3) Zero Energy Cool Chamber (ZECC)
- Q.7 Define ketchup. Give flow chart for preparation of tomato ketchup.
- Q.8 Define pickle. Give flow chart for preparation of mango pickle.
- Q.9 What is packaging? Explain types of packaging materials and general rules to be considered while selecting packaging materials.
- Q.10 What are the points to be considered while selecting the site for fruits and vegetables canning and preservation unit.

SECTION "B"

- Q.11 Fill in the blanks.
- 1) Pectin is determined/measured by _____.
 - 2) _____ content is measured by hand refractometer.
 - 3) Prepared jelly should have minimum _____% of T.S.S.
 - 4) Removal of outer skin of fruits is called _____.
 - 5) Storage loss of onion and potato by sprouting can be prevented by use of _____.
 - 6) Long form of KMS is _____.
 - 7) Solution of sugar in water is called _____.
 - 8) Long form of CFTRI is _____.

(P.T.O)

Q.12 Match the following pairs:-

'A'

- 1) Mango
- 2) Hypobaric storage
- 3) Pasteurization
- 4) Sterilization
- 5) Chemicals that delay ripening
- 6) Grapes
- 7) Ethylene
- 8) Drying

'B'

- a) Temperature above 100°C
- b) Lowering down of pressure
- c) Climateric fruits
- d) Ripening hormones
- e) Non-climateric fruits
- f) Removal of water
- g) Temperature below 100°C
- h) CCC

