

MAHARASHTRA AGRICULTURAL UNIVERSITIES EXAMINATION BOARD, PUNE
SEMESTER END THEORY EXAMINATION
B.Sc.(Hons.) Agri. Business Management

Semester : VI (New)	Term : Second	Academic Year : 2023-24
Course No. : ENGG 363	Title : Post-harvest Physiology of Market Produce	
Credits : 3 (2+1)		
Day & Date : Monday, 15.04.2024	Time : 14:00 to 17:00 hrs.	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 diagram wherever necessary.

SECTION 'A'

- Q.1 Define Post-harvest Physiology. Write down the scope of Post-harvest Physiology.
- Q.2 Write down the response of fruits and vegetables to water stress.
- Q.3 Explain the pre-harvest factors affecting the quality of post-harvest life of market produce.
- Q.4 Write down the different physiological practices to enhance post-harvest storability of market or horticultural produce.
- Q.5 Describe in brief the factors responsible for the deterioration of market or horticultural produce.
- Q.6 Explain the physiological maturity indices for harvesting the market or horticultural produce.
- Q.7 Define Maturity. Explain the climacteric and non-climacteric fruits with examples.
- Q.8 Write down the effect of ethylene on post-harvest life of fresh produce.
- Q.9 Explain the different types of packaging material used for fruits and vegetables.
- Q.10 a) Explain in short about the chilling injury of horticultural produce.
b) Write in short the impact of post-harvest losses on market economy.

SECTION 'B'

- Q.11 Match the pairs:

'A'	'B'
1) Apple	a) Internal tip burn
2) Avocado	b) Internal browning
3) Bean	c) Cavity spot and cracking
4) Brussels sprout	d) End spot
5) Chinese cabbage	e) Blossom end rot
6) Carrot	f) Blackheart
7) Celery	g) Bitter pit, Lenticel blotch, Cracking, Internal breakdown
8) Tomato	h) Hypocotyl necrosis

(P.T.O.)

Q.12 State True or False:

- 1) Removal of field heat is called as precooling.
- 2) Curing is done for reducing the moisture content in garlic and onion.
- 3) Respiration is the process by which plant take in oxygen and give out carbon dioxide.
- 4) Ethylene is also known as ripening hormone.
- 5) Mango is non-climacteric fruit.
- 6) Corrugated fiber boards are used for packaging of fruits, vegetable and flower crops.
- 7) Grape is climacteric fruit.
- 8) Water potential is the tendency of water to move from an area of lower concentration to a higher concentration through a semipermeable membrane.

