

MAHARASHTRA AGRICULTURAL UNIVERSITIES EXAMINATION BOARD, PUNE
SEMESTER END EXAMINATION

B.Sc. (Agri.)

Semester : VI (New)	Term : II	Academic Year : 2016-17
Course No. : HORT 364	Title : Post-Harvest Management and Value Addition of Fruits and Vegetables	
Credits : 2 (1+1)		
Day & Date : Wednesday, 03.05.2017	Time : 09.00 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 Write in brief the importance of fruit and vegetable preservation in India.
- Q.2 Give the different post harvest handling operations of fruits and vegetables for increasing the post harvest life.
- Q.3 Enlist the different methods of determination of harvest maturity indices of fruits and vegetables with suitable examples.
- Q.4 Explain in brief points to be considered for selection of site for fruit and vegetable preservation unit.
- Q.5 Define pre-cooling. What are different methods of pre-cooling? Comment on vacuum cooling.
- Q.6 State the principles of preservation and explain the chemical method of preservation.
- Q.7 Comment on the factors responsible for deterioration of horticultural produce.
- Q.8 Write short notes (Any two).
- 1) Blanching
 - 2) Degreening
 - 3) Grading of fruits
- Q.9 Define canning and explain in brief the complete procedure for canning of fruits.
- Q.10 Define fermentation. Give different methods and describe in brief the acetic acid fermentation.

SECTION "B"

- Q.11 Define the following terms.
- 1) Sterilization
 - 2) Preservation
 - 3) Brining
 - 4) Ripening
- Q.12 Do as directed.
- 1) Examples of climacteric fruits.
 - 2) Chemical used for hastening the ripening.
 - 3) Criteria (indices) for judging the harvesting of garlic.
 - 4) Which bacteria produce the poisonous substance 'Botulin'?

