

**MAHARASHTRA AGRICULTURAL UNIVERSITIES EXAMINATION BOARD, PUNE**  
**SEMESTER END THEORY EXAMINATION**

**B.Sc.(Hons.) Agriculture**

Semester	: VI (New)	Term	: Second	Academic Year	: 2023-24
Course No.	: HORT 366	Title	: Post-harvest Management and Value Addition of Fruits and Vegetables		
Credits	: 2 (1+1)				
Day & Date	: Thursday, 02.05.2024	Time	: 14:00 to 16:00 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 Explain in detail the importance of post-harvest management and value addition of fruits and vegetables.
- Q.2 Enlist different packaging materials and describe the importance of packaging.
- Q.3 Define Fermented and Unfermented beverages. Explain in brief unfermented beverages.
- Q.4 Enlist the principles and different methods of preservation. Write in short about preservation by sugar.
- Q.5 Write in detail about the causes of post-harvest losses of fruits and vegetables.
- Q.6 Enlist and explain in brief about intermediate moisture food.
- Q.7 What is Drying and Dehydration of fruits and vegetables? Explain in detail about osmotic dehydration.
- Q.8 Enlist the methods of storage of fruits and vegetables. Write in detail about zero energy cool chamber.
- Q.9 Write a detailed note on Processing of tomato.
- Q.10 Define the term Ripening. Write in detail about the changes associated with ripening of fruits and vegetables.

**SECTION 'B'**

- Q.11 Do as directed:
- 1) Which hormone is responsible for ripening?
  - 2) State True or False: Flame peeling is used only for garlic and onion.
  - 3) Give the full form of CFTRI.
  - 4) Define: Blanching.
- Q.12 Fill in the blanks:
- 1) \_\_\_\_\_ is known as the 'Father of Canning'.
  - 2) Pectin content is measured by \_\_\_\_\_.
  - 3) The principle of \_\_\_\_\_ storage is to remove ethylene gas from the storage atmosphere and lowering the partial pressure of O<sub>2</sub>, which leads to slow ripening; hence fruits can be kept longer.
  - 4) Fruit Preservation and Canning Institute was established at \_\_\_\_\_ in 1949 by the Government of Uttar Pradesh.

