MAHARASHTRA AGRICULTURAL UNIVERSITIES EXAMINATION BOARD, PUNE
SEMESTER END EXAMINATION

B.Sc. (Hort.)

Semester	: VI (New)				
Course No.	: II/PHT 362	**Term**	: II	**Academic Year**	: 2015-16
Credits	: 3 (1+2)	**Title**	: Processing and Value Addition of Horticultural Crops		
Day & Date	: Thursday, 28.04.2016	**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 Explain in brief scope for fruit and vegetable preservation industry in India.

Q.2 Explain in brief factors to be considered while establishing a processing unit.

Q.3 Enlist different methods of preservation. Explain preservation by carbonation.

Q.4 Write in brief the procedure for preparation of pineapple syrup.

Q.5 Give the flow sheet of apple cider.

Q.6 Write short notes on (Any two).

1) Irradiation
2) Jelmeter test
3) Canning

Q.7 Differentiate between (Any two).

1) Jam and jelly
2) Sterilization and pasteurization
3) Drying and dehydration

Q.8 Write in brief processing of tea.

Q.9 Explain in brief spoilage due to physical and chemical changes in processed foods.

Q.10 Write in brief the steps involved in processing of dehydrated mushroom.

SECTION "B"

Q.11 Define the following terms.

1) Blanching
2) Lacquering
3) RTS
4) Nectar

Q.12 Fill in the blanks.

1) Preventing the entry of microorganisms is called asepsis
2) The squash should contain _____ per cent total soluble solid.
3) The jelly becomes cloudy when the scum is not removed before pouring.
4) _____ is prepared from the juice of palm tree.

✧ ✧ ✧ ✧ ✧ ✧ ✧ ✧ ✧ ✧ ✧ ✧

agromind.in

Telegram - AgroMind