MAHARASHTRA AGRICULTURAL UNIVERSITIES EXAMINATION BOARD, PUNE
SEMESTER END EXAMINATION

B.Sc. (Hort.)

Semester	: **VI (New)**	**Term**	: **II**	**Academic Year**	: **2016-17**
Course No.	: H/PHT 362	**Title**	: **Processing and Value Addition of Horticultural Crops**		
Credits	: 3 (1+2)				
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.

Shri Shivaji College of Horticulture
AMRAVATI
Library Department

SECTION "A"

Q.1 Discuss in brief importance and scope of fruits and vegetable preservation in India.

Q.2 Write in short basic principles of preservation. Explain preservation by using chemical preservative.

Q.3 Write in brief procedure for preparation of cidar.

Q.4 Comment on the procedure for preparation of apple jam.

Q.5 Write in brief procedure for preparation of ber candy.

Q.6 Describe the procedure for preparation of orange syrup.

Q.7 Write short notes (Any two).

1) Spoilage in canned products
2) FPO
3) Processing of Cashew nut

Q.8 Write in brief procedure for preparation of mango chutney.

Q.9 Discuss guidelines for establishment of processing units.

Q.10 Discuss the general procedure for processing of mushroom for pickle purpose.

SECTION "B"

Q.11 Answer the following.

1) Write use of jel meter.
2) Name the cans used for storing acidic fruits.
3) Write the alcohol content in desert wine.
4) Name the chemical preservative used for natural coloured juices.

Q.12 Define the following terms.

1) Blanching
2) Preservation
3) RTS
4) Dehydration

✧ ✧ ✧ ✧ ✧ ✧ ✧ ✧ ✧ ✧