MAHARASHTRA AGRICULTURAL UNIVERSITIES EXAMINATION BOARD, PUNE
SEMESTER END EXAMINATION

B.Sc. (Hort.)

Semester	: **VI (Old)**	**Term**	: **II**	**Academic Year**	: **2018-19**
Course No.	: H/PHT 362	**Title**	: **Processing and Value Addition of Horticultural Crops**		
Credits	: 3 (1+2)				
Day & Date	: Monday, 06.05.2019	**Time**	: 14.00 to 16.00	**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 detail importance and scope of fruit processing industry in India.

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

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

Q.4 Write in short physical and chemical spoilage of canned products.

Q.5 Write in brief procedure for tomato sauce.

Q.6 Write in brief procedure for processing of mushroom for pickle purpose.

Q.7 Discuss in short processing of coffee.

Q.8 Give flow chart for preparation of jam.

Q.9 What is pasteurization? Explain in short methods of pasteurization.

Q.10 Write in short about FPO specification for pickles in vinegar and oil.

SECTION "B"

Q.11 Match the following pairs.

'A'	'B'
1) FPO Act	a) 2005
2) CFTRI established	b) 1954
3) FSSAI Act	c) 1955
4) PFA Act	d) 1950

Q.12 Fill in the blanks.

1) While making preserve concentration of sugar is _____ ^{0}B TSS.
2) Cidar is prepared from _____ fruits.
3) Recommended level of sodium benzoate in fruit juice is _____%.
4) Preservation of food in common salt or vinegar is known as_____.

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