

KERALA AGRICULTURAL UNIVERSITY
B.Sc. (Ag) 2005 Admission VI Semester Final Examination,
October 2008

Hort 3207
Post Harvest Management and
Processing of Horticultural Crops (2+1)

Max. Marks: 60

Time: 2½ hours

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- I.a) Fill in the blanks (20 x .5 = 10)
1. Jam must contain atleast 30 % of invert sugar to prevent -----.
 2. Enzymes are inactivated by the process of -----.
 3. Synthetic syrup does not contain -----
 4. Exhausting is a process of -----.
 5. Cider is obtained from -----
- b) State True or False
6. Acid present in lime is malic acid.
 7. Weeping of jelly is gelation.
 8. Unripe guavas are rich in pectin.
 9. Maturation of wine is ageing.
 10. Sodium benzoate is used as a preservative in pineapple squash.
- c) Give the name of
11. Sparkling clear juice is
 12. Example of mesophilic bacteria
 13. Using etherel for ripening is
 14. Apertizing is
 15. The chemical name of vinegar is
- d) Choose the correct answer
16. Exhausting is a process of removal of
(a) O₂ (b) Pathogenic microbes (c) Acid (d) None of the above
 17. Sterilisation is a process of
(a) Killing of all microbes (b) killing specific microbes
(c) Inactivating microbes (d) None of the above
 18. The chemical responsible for setting jelly is
(a) Sugar (b) Acid (c) Pectin (d) All the three
 19. The quality of processed fruit products is assessed by
(a) APEDA (b) MPEDA
(c) FPO (d) None of the above
 20. During slow freezing the size of ice crystal formed is
(a) Small (b) Large
(c) Medium (d) None of the above.

II. Questions for short answers

(14 x 1 = 14)

1. Distinguish between sterilisation and pasteurisation
2. Define clarification
3. Give the specification of jam
4. Define freezing process
5. What is canning?
6. Define dehydration
7. Differentiate jam and jelly.
8. Write the principle in packaging of fruits and vegetables
9. Explain waxing
10. What is enzymatic browning?
11. Explain alcoholic fermentation
12. List out important plantation crops
13. Explain any one export promotion agencies
14. Write the name of the enzyme used for clarification of juice

III. Questions for short notes (any EIGHT)

(8 x 2 = 16)

1. Discuss on the importance of post harvest management
2. What are the changes that occur during ripening?
3. Explain controlled atmospheric packaging system
4. What are the common packaging materials used for fruits.
5. What is pre-packaging?
6. How pectin is extracted?
7. Write the role of FPO
8. How tea is processed?
9. What are the different types of coffee available?
10. Write the advantages of sun and mechanical drying.

IV. Short essays (any FIVE)

(5 x 4 = 20)

1. Discuss on the post harvest losses of fruits and vegetables. How it can be prevented?
2. What are the biochemical changes that take place after harvesting?
3. Write the procedure for post harvest handling of cut flowers.
4. Discuss on canning of fruits and vegetables.
5. How coffee is produced?
6. Discuss on the role of export promotion agencies in exporting of fresh and processed products.