

# KERALA AGRICULTURAL UNIVERSITY

B.Sc. Hons (Ag) 2009 admission

VI<sup>th</sup> Semester Final Examination, June /July 2012

Cat. No: Hort.3207

Marks: 80

Time: 3hours

**Title: Food Technology and Post Harvest Management of Horticultural Crops (2+1)**

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**Fill up the blanks / state true or false /Name the following (give two examples)**

**(10 x 1=10)**

1. TSS of the jam is ----- Brix
2. Important poly phenol present in the tea leaves is \_\_\_\_\_
3. Dried fruits are rich in ----- content
4. Blanching time recommended for pepper is \_\_\_\_\_
5. Food packed in retort pouches can withstand high temperature processing (above 120° C)
6. Dark colored fruits and vegetable products are preserved with benzoic acid and its salt
7. Apple juice requires clarification.
8. List the drying methods adopted for food preservation
9. Mention the fruits which subjected to lye peeling.
10. Name the cut flowers exported from India.

## PART II

**Write short notes /answers on ANY TEN of the following. (10x3==30 Marks)**

1. Curing
2. Maturity indices for fruits
3. Role of APEDA
4. Post harvest handling of cocoa
5. MAP storage
6. Packaging materials used for fresh produce
7. Value addition in cashew apple
8. Preservation of tender coconut
9. Industrial utilization of waste.
10. Pulsing of cut flowers
11. Respiration of fruits
12. Classification of fruit beverages

**PART – III.**

**Write short essays on ANY SIX of the following.**

**(6 x 5 =30)**

1. Elaborate on value addition in cardamom and turmeric
2. Write in detail about processing of cashew.
3. Explain the role of export promotion agencies in export of fresh and processed products
4. Give a detailed account on coffee processing.
5. Explain the steps involved in the extraction of essential oil from flowers/spices
6. Discuss on the importance and export potential of spices in our country.
7. Explain the method of processing of tea
8. Explain the role of chemical preservatives in food preservation

**PART – IV.**

**Write essays on ANY ONE**

**(1x 10 =10)**

1. What are the principal causes of post harvest losses and poor quality? Explain the methods of minimizing post harvest losses.
2. Present Status of post harvest technology in India with special reference to Kerala – Explain

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