

KERALA AGRICULTURAL UNIVERSITY

B.Sc Hons (Ag) 2010 Admission

VIth Semester Final Examination- July /August -2013

Cat. No: Hort.3207

Marks: 80

Title: Post-harvest Management & Processing of Horticultural crops (2+1)

Time: 3 hours

I a) Fill up the blanks

(10 x 1=10)

1. Which is the called as the 'Queen of spices' _____
2. Pungency in chilli is due to the presence of which alkaloid _____
3. What acid is contained in apple _____
4. Feni is a fermented wine from _____
5. Ketchup is made from _____

b) State true or False

6. India is the second largest producer of fruits and vegetables in the world
7. Nestle is the world's biggest food and drink company
8. Lemon juice contains citric acid
9. Acetic acid in the form of vinegar is used in pickles
10. Fruits and vegetables are major source of fibre in our diet

II Write short notes on ANY TEN

(10 x 3=30)

1. Grading parameters
2. Steps involved in food fermentation
3. Enzymatic browning in fruits and vegetables
4. Maturity indices of fruits
5. Principles of preservation in pickles
6. Bleaching of ginger
7. Measures to increase vase life of flowers
8. Role of irradiation in the shelf life of fruits and vegetables.
9. Advantages and disadvantages of heat preservation of vegetables
10. Zero energy cool chamber
11. Cashew apple processing
12. Fermentation in cocoa

III Write short essays on ANY SIX of the following

(6 x 5=30)

1. What are food additives? what are their legitimate uses

2. Importance of pre cooling and methods
3. Canning of fruits and vegetables
4. Tea processing by CTC method
5. Write briefly on the preparation of jelly and jam
6. Waste utilization of horticultural crops
7. Controlled Atmospheric Storage
8. Value added products from coconut

IV Write essay on ANY ONE

(1 x10=10)

1. Discuss the importance of quality control in raw and processed foods
2. Explain the function of packaging .Mention the various packing materials used in the industry and its qualities.
