

KERALA AGRICULTURAL UNIVERSITY

B.Sc (Hons.) Ag. 2011 Admission

VIth Semester Final Examination- July /August -2014

Time: 3 hours

Marks: 80

Cat. No: Hort.3207

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

I Choose the correct answer

(10 x 1=10)

1. Optimum temperature for storage of ripe mango fruits
a) 5-7 °C b) 0-2 °C c) 10-13 °C d) 20-25 °C
2. The estimated average post harvest losses in horticultural crops
a) Less than 10 % b) 10-20% c) 30-40% d) 50%
3. An example of Non climacteric fruit is
a) Mango b) Banana c) Pineapple d) Papaya
4. Sleepiness in carnation occurs due to
a) High CO₂ b) high O₂ c) ethylene d) high RH
5. 'Freon' is used as
a) Refrigerant b) sanitizer c) sprout inhibitor d) food grade wax
6. Type of brewed coffee
a) Espresso b) Berry coffee c) Filter coffee d) Ethiopian coffee
7. Which of the following is used to determine texture of fruits?
a) Refractometer b) Brinometer c) Penetrometer d) Gelmeter
8. An example of distilled fruit beverage
a) Wine b) Beer c) Cider d) Feni
9. Vulcanization in rubber is done by adding
a) Mo b) Pb c) Hg d) S
10. A hormone delaying senescence is

- a) Auxin b) Gibberlin c) Ethylene d) None of these

II. Write short notes on any ten (10x3=30)

1. Blanching
2. CTC tea
3. Exhausting in canning
4. Class1 preservatives
5. Ethylene absorbents
6. Curing of Turmeric
7. Lacquering and types of lacquer
8. Flue curing of cardamom
9. Fresh ginger products
10. Changes during Cocoa fermentation
11. Changes during ripening of fruits
12. Radiation in processing of fruits - merits and demerits

III. Write essays on any six (6x5=30)

1. Explain construction and working of Zero Energy Cool Chamber with a neat diagram
2. Post harvest treatment for extending shelf life of fruits
3. Byproduct utilization in arecanut
4. Alcoholic fermentation
5. Controlled Atmosphere Storage, its merits and demerits
6. Role of SO₂ in food preservation
7. Refining of palm oil
8. Maturity indices of fruits

IV. Write essays on any one (1x10=10)

1. What is meant by value addition of spices? Give a brief account of value added products of black pepper
2. Mention the Product diversification of matured coconut