

Time: 3 hours

Marks: 80

Cat. No: Hort.3207

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

I. Name the following/ Fill up the blanks

(10x1=10)

1. Attar is a product from -----
2. Sparkling wine is-----
3. The major pungency principle in chillies -
4. The post harvest loss of fruit and vegetable in India is estimated to be -----
5. Decomposing green pigments in fruits using Ethylene is known as _____
6. Name a bulbous vegetable suited for dehydration
7. Growth regulator suppressing sprouting of potato
8. Name a chemical used for coagulation of rubber latex to separate serum from coagulum
9. Curing is done in onion for -----
10. Name a wax formulation developed from CFTRI.

II. Write short notes on any ten

(10x3=30)

1. Use of food colours in processing industry..
2. Clarification
3. Role of irradiation in shelf life of fruits & vegetables
4. Vacuum cooling
5. Types of freezing
6. Floral preservatives
7. Types of fruit beverages with quality specifications
8. Enzymatic browning
9. Maturity indices in tomato
10. Fruit types based on ripening behaviour.
11. Cashew apple processing
12. Biochemical changes during ripening

III. Write essays on ANY SIX of the following

(6x5=30)

1. Controlled atmospheric storage
2. Value added products from coconut
3. Tea processing by CTC method
4. Canning of fruits and vegetables

5. Primary processing of cinnamon and ISO grading.
6. Post harvest technology of cocoa
7. Pre-harvest factors that influence post harvest life of fruits and vegetables
8. Recent advances in food preservation techniques

IV. Write essay on any ONE

(1x10=10)

1. Explain in detail the principle of preservation by fermentation – alcoholic, acetic and lactic fermentation
2. Explain the functions of packaging. Discuss the different packaging materials with advantages and disadvantages.