

KERALA AGRICULTURAL UNIVERSITY

B.Sc (Hons.) Ag. 2012 Admission

VIth Semester Final Examination- July /August -2015

Time: 3 hours

Marks: 80

Cat. No: Hort.3207

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

(10x1=10)

I. Name the following/ Fill up the blanks.

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 coagulam
- ✓ 9. Curing is done in onion for -----
10. Name a wax formulation developed from CFTRI.

(10x3=30)

II. Write short notes on any ten

- ✓ 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

(6x5=30)

III. Write essays on ANY SIX of the following

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.