

KERALA AGRICULTURAL UNIVERSITY

B.Sc (Hons.) Ag. Degree Programme 2013 Admission

VIth Semester Final Examination-August- 2016

Cat. No: Hort.3207

Marks: 50.00

Title: Post-Harvest Management and Processing of Horticultural crops (2+1) Time: 2 hrs

I Answer all the questions

(10 x 1 =10)

- ✓ 1. India is placed in the rank of _____ world vegetable production
- ✓ 2. Fumigants used for dried fruits and nuts are _____
- ✓ 3. Bitterness in citrus fruits is due to _____
4. Pectin rich fruits are _____
5. _____ used to inhibit sprouting during storage of potato.
6. Name the pigment Present in fruits _____
7. Name the stimulant in coffee _____
8. List the canned fruits and vegetables exported from India
- ✓ 9. Blanching is used to inactivate the enzymes present in Vegetables (True or False)
- ✓ 10. Curcumin present in the turmeric acts as antioxidant (True or False)

II Write short notes on ANY FIVE

(5 x 2 =10)

1. Waxing of fruits
- ✓ 2. Classification of beverages
3. Fermented products
- ✓ 4. Application of food irradiation in food industries
5. GIVE FPO specification for jam and jellies
6. Processing of arecanut
- ✓ 7. Climacteric and non climacteric fruits

III. Explain ANY FIVE of the following

(5 x 4 =20)

1. Explain the steps involved in the vinegar production
- ✓ 2. What are the changes occur during ripening of fruits
3. Give a detailed account on the post harvest handling of cut flowers
- ✓ 4. Explain the steps involved in the canning of fruits and vegetables
5. Write the nutritional importance of fruits and vegetable in the diet
6. Discuss on the determination of harvest maturity indices
7. Explain the method of processing of tea

IV. Write essay on ANY ONE

(1 x 10=10)

- ✓ 1. Explain the principles and different methods of preservation with suitable examples
2. Elaborate on value addition in coconut
