

**Total No. of Pages : 02**

**Total No. of Questions : 09**

**B.Sc.(Agriculture) (2014 to 2018) (Sem.-7)**

## PROCESSING AND VALUE ADDITION OF HORTICULTURAL CROPS

**Subject Code : BSAG-HC703**

**M.Code : 74836**

**Time : 3 Hrs.**

**Max. Marks : 60**

**INSTRUCTIONS TO CANDIDATES :**

1. **SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks each.**
2. **SECTION-B contains FIVE questions carrying FIVE marks each and students have to attempt any FOUR questions.**
3. **SECTION-C contains THREE questions carrying TEN marks each and students have to attempt any TWO questions.**

## SECTION-A

**Q1 i) Differentiate between the following :**

- Maturity and ripening
- Fermented beverages and unfermented beverages
- Jelly and marmalade

**ii) Write short notes on the following :**

- d. Heat units
- e. Preservation by chemicals
- f. Specific gravity of fruits
- g. CFB boxes
- h. Fruit Cordial
- i. Laquering
- j. Quality parameters of fruits.

### SECTION-B

- Q2 What are FPO specifications for squash, chutney and jam?
- Q3 Write about containers used for packing of canned products.
- Q4 Discuss about transportation of horticultural produce.
- Q5 Discuss the problems experienced during pickle making.
- Q6 Define maturity indices. How it can be judged in fruits?

### SECTION-C

- Q7 What are different principles and practices of fruit processing?
- Q8 What is scope and importance of fruit preservation industry in India?
- Q9 Explain various packaging materials used for packing fruit crops.

**NOTE : Disclosure of Identity by writing Mobile No. or Making of passing request on any page of Answer Sheet will lead to UMC against the Student.**