

[illegible]

- (a) Food processing
- (b) Principles of food preservation
- (c) Role of enzymes in food processing
- (d) Microbial spoilage
- (e) Maturity indices for guava, ber, grapes and pear
- (f) Waxing
- (g) Preservation by irradiation
- (h) Packaging of pomegranate for export
- (i) Physiological vs horticultural maturity
- (j) Transportation of fruits and vegetables

SECTION-B

2. What is canning? What are the possible causes of spoilage in canned fruits?
3. Explain the methods of harvesting of fruits giving advantages and disadvantages.
4. Differentiate between conventional and freeze drying of horticultural produce.
5. What are the various pre-harvest factors affecting quality of preserved produce?
6. Explain the things to be taken care of while transporting fruits to distant markets giving examples.

SECTION-C

7. What are the various quality standards or parameters for judging the quality of horticultural produce? Explain in detail for citrus and apple.
8. Describe in detail the commercial food processing technologies for mango and guava.
9. What is the present status of food preservation industry in India? Give a detailed account of preservation by the use of chemicals and food additives.

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