

Roll No. Total No. of Pages: 02

Total No. of Questions: 09

B.Sc.(Agriculture) (2014 & Onwards) (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:

- 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

tel:coll

1. Write short notes on:

- (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.

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.

2 | M-74836 (S2)-2512