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Total No. of Pages : 02

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M.Tech. (Food Technology) (2018 Batch) (Sem.-1)

**ADVANCES IN POST-HARVEST TECHNOLOGY OF FRUITS AND VEGETABLE**

Subject Code : MTFT-514-18

M.Code : 75601

Time : 3 Hrs.

Max. Marks : 60

**INSTRUCTIONS TO CANDIDATES :**

1. Attempt any FIVE questions out of EIGHT questions.
2. Each question carries TWELVE marks.

1.
  - a) Define Fruits and Vegetables. Give the detail of classification of fruits.
  - b) Discuss briefly the methods involved in hindering the growth of microorganism.
2.
  - a) What are the various causes for heavy losses in fruits and vegetables? Write brief on the general methods of preservation of whole fruits and vegetables.
  - b) Discuss various maturity indices for the various fruits.
3.
  - a) Define Cleaning. Name the different dry and wet cleaning methods. Give detail of spray drum washing techniques.
  - b) Give the importance of sorting and grading in fruits and vegetables. Write detail on the fixed aperture sorting techniques.
4.
  - a) Write brief on the size and color grading of fruits and vegetables.
  - b) Write brief on the magnetic and electrostatic separator of fruits and vegetables.
5. Define Physiology. Discuss the various physiological stages occur in the life of fruits and vegetables.





6.
  - a) Discuss the various steps involved in the modified atmosphere packaging of Fruits.
  - b) Discuss edible coating of fruits. Discuss the various properties of material used for edible coating of fruits.
7. Discuss in detail of various physical and chemical treatment to control post harvest diseases of fruits and vegetables.
8. What are the different factors consider while packaging of fresh fruits? Discuss in detail of various material used for packaging of fresh fruits.

**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.**

