

Seat No.: _____

Enrolment No. _____

GUJARAT TECHNOLOGICAL UNIVERSITY**BE - SEMESTER– VII (New) EXAMINATION – WINTER 2019****Subject Code: 2171407****Date: 30/11/2019****Subject Name: Horticultural Produce Processing****Time: 10:30 AM TO 01:00 PM****Total Marks: 70****Instructions:**

1. Attempt all questions.
2. Make suitable assumptions wherever necessary.
3. Figures to the right indicate full marks.

		MARKS
Q.1	(a) Differentiate between fruit jam and jelly.	03
	(b) What do you mean by 'post harvest loss'? Give its importance.	04
	(c) Describe the textural and flavor changes during ripening of fruits	07
Q.2	(a) State the advantages of processing of horticultural crops.	03
	(b) Explain the nature of spoilage indicated by Flat sour	04
	(c) Define canning and write in detail about exhausting of cans.	07
	OR	
	(c) Describe the basis used for sugar quantification and its requirement during jelly manufacture.	07
Q.3	(a) Enlist different factors affecting on respiration	03
	(b) Explain the effect of altitude on time and temperature of canned product	04
	(c) Describe chemical maturity indices for fruits and vegetables	07
	OR	
Q.3	(a) Differentiate between climacteric and non-climacteric fruits	03
	(b) Write in brief about the ingredients for ketchup manufacture	04
	(c) Write short notes: 1. Blanching of fruits 2. Sterilization of cans	07
Q.4	(a) State the computational maturity indices.	03
	(b) Define 'respiratory quotient' and give it's relation with respiratory substrate	04
	(c) State the principle involved in enzymatic clarification of fruit juices and explains the process of fruit juice clarification using physical fining agents.	07
	OR	
Q.4	(a) Give the effect of temperature on respiration in horticultural commodities?	03
	(b) Explain the role of chemical preservative in fruit juice preservation	04
	(c) Differentiate following (i) Photosynthesis and Respiration	07

(ii) Climacteric and Non climacteric fruits

- Q.5** (a) Give the significance of post harvest plant physiology **03**
(b) Write a note on 'respiratory substrates' **04**
(c) Describe different processed Tomato products and write a note on 'Extraction of Tomato juice' **07**

OR

- Q.5** (a) State how premature setting in jelly can be overcome. **03**
(b) Write in brief about 'preservation of juice by germ proof filtration' **04**
(c) Describe the techniques used for measurement of respiratory gases during storage. **07**

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