

[illegible]

Total No. of Questions : 08

ADVANCES IN POST-HARVEST TECHNOLOGY OF FRUITS AND VEGETABLE

Paper ID : [75601]

Max. Marks : 60

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

1. Write about the classification of fruits. Discuss about the various factors affecting post-harvest quality of fruits.
2. Give brief details on post-harvest losses. Explain the standards and specifications for fresh fruits and vegetables.
3. Explain the advances in Post-Harvest Handling operations. Which types of equipment's used for sorting of fruits?
4. Differentiate between sorting and grading. Which grading methods are used for fruits and vegetables?
5. What is the role of ethylene in fruit ripening? Which physiological and biochemical changes occurred in post harvesting of fruits and vegetables?
6. Write about the mechanism and advances in Controlled Atmosphere (CA) and Modified Atmosphere (MA)? Distinguish between the climacteric and non- climacteric fruits.
7. Write down the principle, advantages and disadvantages of drying of fruits. Describe the advances in packaging of fruits and vegetables.
8. How postharvest diseases can be controlled by physical and chemical methods? Describe the minimal processing.