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SUBJECT CODE NO: - GOE - 9223
FACULTY OF SCIENCE AND TECHNOLOGY
B.Sc. (GOE) (NEP) (PATTERN -2024) SEM III
Examination November / December 2025
Botany (Fruit Preservation)

[Time: 1:00 Hours]**[Max. Marks: 30]**

Please check whether you have got the right question paper.

N. B

- I. Question no.01 is multiple choice, objectives type and compulsory. It carries 10 marks
- II. Attempt any four questions from 2.2 to Q-07. Each of these questions carries 05 marks
- III. Figures to right indicates full marks,

PART-A**Q1 MCQs****10**

- i) Which process is the most effective for long term storage of fruits?
 - a) Refrigeration
 - b) Freezing
 - c) Dehydration
 - d) Pickling
 - ii) Fruit can be preserved by
 - a) Drying
 - b) Freezing
 - c) Canning
 - d) All & above.
 - iii) The gas that accelerates ripening in fruit is!
 - a) oxygen
 - b) Ethylene
 - c) Nitrogen
 - d) Carbon dioxide.
 - iv) What is the amount of chlorin is used in washing the fruits
 - a) 100 ppm
 - b) 200ppm.
 - c) 300ppm
 - d) 400 PPM
- Which of the following is added ingredients is added to Jelly
- a) pectin
 - b) acid
 - c) sugar
 - d) All of the above

**PART-B****Long Answer (Any Four)****20**

- Q2.** Give Significance and scope of fruit Preservation.
- Q3** Explain Packaging and storage techniques in food preservation
- Q4** What are the main causes of fruit Looting.
- Q5** Which are the physical & chemical properties of Quality fruits?
- Q6** What type of materials are used for fruit and Juice packaging
- Q7.** Give Traditional method & mangos Pickle Preparation."