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SUBJECT CODE NO: -BB-2406
FACULTY OF SCIENCE AND TECHNOLOGY
B.Sc. (CBCGS) (Pattern 2022) T.Y SEM V
Examination November / December 2025
Horticulture-XVII Harvest Management of Fruits and Vegetables

[Time: 1:30 Hours]**[Max. Marks: 40]**

Please check whether you have got the right question paper.

N. B

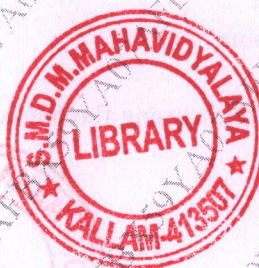
- a) Attempt all questions.
- b) Draw diagram whenever necessary.

Q1 Describe in detail Maturity indices of various fruits.**20****OR**

Explain in Brief factors responsible for ripening & pre-harvest

Q2 Explain in detail methods for prolonging shelf Life of harvested Fruits and vegetables.**10****OR****Write short notes on (any two)**

- a) Pre-harvest factors
- b) Respirations
- c) Package icing
- d) Air transportation
- e) Forced Air cooling
- f) Natural Fungicide

**Q3** choose any one correct answer**10**

- 1) Melons for distant marketing are picked at –
 - a) Half-slip stage
 - b) Full-slip stage
 - c) Green mature stage
 - d) All of the above
- 2) Richest source of iron.
 - a) Mango
 - b) Beal
 - c) Pomegranate
 - d) dry karonda
- 3) Example of climacteric fruit
 - a) Banana
 - b) Citrus
 - c) Litchi
 - d) Grape
- 4) Common refrigerant used in cold storage in our country-----
 - a) Ethylene
 - b) Carbide
 - c) Ammonia
 - d) sodium Benzoate

- 5) staple vegetable in Indian diet-----
a) Tomato
b) Cauliflower
c) Potato
d) chilli
- 6) For distant marketing tomato Fruits are harvested at-----
a) Immature green stage
b) Turning stage
c) Mature green stage
d) None of the above
- 7) For longer storage, potato should be Store at-----
a) 0-5°C
b) 5-10°C
c) 10-15°C
d) 15-20°C
- 8) Example of non- climacteric Fruit-----
a) Pineapple
b) Litchi
c) Grape
d) All of these
- 9) The Limiting Amino acid in green vegetable is-----
a) Arginine
b) Lysine
c) Methionine
d) Tryptophan
- 10) Mango variety with strong flavour is-----
a) Dasheri
b) Sindhu
c) Langra
d) Fazli

