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SUBJECT CODE NO: BB-2599
FACULTY OF SCIENCE AND TECHNOLOGY
B.Sc. (CBCGS)(Pattern 2022) T.Y SEM VI
Examination November / December 2025
Horticulture-XXII Preservation of Fruits and Vegetables

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

N. B

Please check whether you have got the right question paper.

- 1) Attempt all questions
- 2) Draw Diagram wherever Necessary
- 3) Choose correct answer form given option in MCQ

Q.1 Describe role of plastic in fruit industry**20****OR**

Describe in brief selection site

Q.2 Describe importance of cold storage in preserved vegetable products.**10****OR****Write a Short Notes on (Any Four)**

1. Pasteurization
2. Quick freezing
3. Anthoxathins
4. ISI
5. Plant pigment
6. Spices

**Q.3** Choose correct answer from Given Option**10**

- 1) Export of -----products to earn valuable foreign exchange is a major spin off benefit of the processing industry
 a) Processed b) Raw c) Oil d) None of them
- 2) It is a process of heating and cooling so that most of the microorganisms are killed and the remaining become inactive
 a) Evaporation b) Precooling
 c) Pasteurization d) None of them
- 3) -----is door to door type of transportation
 a) Rail b) Road c) Air d) None of these
- 4) It is a process of heating and cooling so that most of the microorganisms are killed and the
 a) Remaining become inactive b) Evaporation
 c) precooling d) Pasteurization

- 5) This lacquer is also of a golden color and cans coated with It are called C-enamel or S.R. cans.
a) Acid-resistant b) Sulphur-resistant
c) Glass d) None of them
- 6) Vegetables canned in brine
a) Potatoes b) peas c) cauliflower d) All of them
- 7) Chemical preservative also called C.....lass II preservative
a) Extra class b) Class II c) Class IV d) Class V
- 8) Use of common salt is to restrict the growth of microorganisms and decreases the solubility of -----in water.
a) N₂ b) O₂ c) CH₄ d) None of them
- 9) Louis Pasteur develops his technique of in which he protects food by heating it to kill dangerous microbes, removing the air and sealing it in a container.
a) Filtration b) Sterilization
c) Pasteurization d) Evaporation
- 10) For determination of chlorophyll pigment -----reagent is used
a) Acetone (80%) b) Citric acid
c) Both a and b d) None of them

