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SUBJECT CODE NO:- 2283
FACULTY OF SCIENCE AND TECHNOLOGY
B.Sc. T.Y (Sem-VI)
Examinations March/April-2022 (To be held in June/July-2022)
Horticulture Paper-XIX
(Preservation of Fruits and Vegetables)

[Time: 1:53 Hours]

[Max.Marks:50]

- N.B Please check whether you have got the right question paper.
- i) Attempt all questions.
 ii) Illustrate your answer with suitable well labeled diagrams.
- Q.1 Give the importance of preservation of fruits & vegetables in India. 20
 OR
 Give an accounts on Testing of preserved products.
- Q.2 Give the importance of cold storage for preserved products. 20
 OR
 Write a short note on (any four)
 a) Scope of preservation
 b) Fermentation Techniques.
 c) Role of plastics
 d) Role of Chemicals
 e) Packaging
 f) Glass containers.
- Q.3 Choose any one correct answers 10
1. Scanning was invented by.....
 (a) Louis Pasture (b) Nicolas Appart
 (c) Metal Milk of (d) None of these
 2. Best P^H for jelly making is
 a) 2.5 b) 3.2 c) 3.5 d) 4.0
 3. Benzoic acid is more effective against.....
 a) Mould b) Yeast c) Bacteria d) All of above
 4. Sugar acts as preservative of a concentration of.....
 a) 30% b) 40% c) 50% d) 66% and above
 5. Lye peeling means.....
 (a) Peeling with Knife (b) Mechanical peeling
 (c) Heating in boiling water (d) Dipping in boiling NaOH

6. Blanching is done to.....
- (a) Inactive the enzymes (b) Remove the peels
(c) Remove the moisture (d) None of the above
7. Which vitamin call Retinol.....
- a) Vitamin A b) Vitamin C c) Vitamin B d) None
8. 'Papain' is prepared from.....
- a) Sapota b) Mango c) Papaya d) Pear
9. Richest source of iron is.....
- a) Mango b) Bael c) Pomegranate d) Dry Karonla
10. Pectin content is measured by.....
- a) Jelly meter b) Refractometer c) jelmeter d) P^H meter