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SUBJECT CODE NO:- B-2257
FACULTY OF SCIENCE AND TECHNOLOGY
B.Sc. T.Y (Sem-VI) Examination OCT/NOV 2019
Horticulture Paper-XIX
(Preservation of Fruits and Vegetables)

[Time: 1:30 Hours]

[Max.Marks:50]

- N.B Please check whether you have got the right question paper.
- N.B i) Attempt all questions.
ii) Illustrate your answer with suitable well labeled diagram.
- Q.1 Give the scope of preservation of fruits & vegetables in India. 20
 OR
 Give an accounts on the role of preservatives. 20
- Q.2 Give the quality control standards of fruits & vegetable. 20
 OR
 Write short notes on (any four) 20
 a) History of preservation
 b) Physical methods of preservation
 c) Role of Salt, Sugar, Vinegar.
 d) FSI
 e) Importance of Cold storage
 f) Exportation
- Q.3 Choose any one correct answer 10
- Mostly dry fruits are rich in :-
 (a) Protein (b) Carbohydrates
 (c) fats (d) Vitamins
 - Which Vitamin is present in ripe papaya fruit.
 a) Vit-A b) Vit-B c) Vit-B₆ d) Vit-B₁₂
 - Pungency in Onion is due to presence of
 a) Capsaicin b) diallyl disulphide c) Allyl propyl disulphide d) None of these
 - Cry – preservation is related to :-
 (a) Liquid Oxygen (b) Liquid Nitrogen
 (c) Liquid CO₂ (d) Liquid Potassium
 - In drying which phenomenon involved.
 (a) Heat in (b) Moisture out
 (c) Both (d) None of these

6. Non-reducing sugar is _____
a) Fructose b) Glucose c) Mannose d) Sucrose
7. Central Food Laboratory is located at:-
a) New Delhi b) Mysore c) Kolkata d) Mumbai
8. The pigment present in Jamun is :-
(a) Carotenoid (b) Anthocyanin
(c) Lycopene (d) Xanthophyll
9. Mango pulp is preserved by
a) KMS b) Salt c) Sugar d) Sodium Benzoate
10. The red colour of jelly is due to ; _____
(a) Added colour (b) Acid
(c) Charring of Sugar (d) Pectin