2016/12



Duration: 3Hrs.

Full Marks: 70

Part-A (Objective) =20 Part-B (Descriptive) =50

(PART-B: Descriptive)

Duration: 2 hrs. 40 mins.

Marks: 50

## Answer any four from Question no. 2 to 8 Question no. 1 is compulsory.

- What are the nutrients present in fruits & vegetables? Discuss. (10)
   Classify vegetables with examples. How vegetables differ from fruits? Write in brief about structural features of fruits & vegetables. (4+2+4 = 10)
   What do you mean by post harvest management? Write in brief about quality
- criteria for fresh produce. (5+5= 10)
- 4. What do you mean by osmotic dehydration? Discuss the types of chemical preservatives used to preserve fruits & vegetables. (2+8=10)
- 5. What is edible coating? How is it prepared? What is the use of edible coating for fruits & vegetable products. (2+4+4=10)
- 6. What is the principle of high pressure processing? Write the affect of high pressure processing on bacteria, virus, enzyme & food. (2+8=10)
- 7. What is modified atmosphere packaging? How is it different from controlled atmosphere Packaging? Discuss some pros & cons of MAP. Enlist some machines used in CAP. (2+2+4+2=10)
- 8. Write short notes on (i) Future trends in fruits & vegetable processing (ii) Choice of processing technologies. (5+5=10)



## B SC FOOD SC & TECHNOLOGY Third Semester FRUITS & VEGETABLE PROCESSING (BFST- 302)

<b>Duration: 20 minutes</b>			Marks - 20	
(PART A - Objective Type)				
I. Choose the correct a	nswer:		1×10=10	
1. An example of vine	e fruit			
a) Cucumber	b) Carrot	c) Onion	d) Sweet corn	
2. The fat content in	apricot kernal is			
a) 5%	b) 2%	c) 40%	d) 55%	
3. Tartaric acid is fo	ound in			
a) Apple	b) Oranges	c) Pipenapple	d) None of these	
4. High respiration ra	ate is shown by	•		
a) Berry	b) Nuts	c) Cabbage	d) None of these	
5. For onions & pu	mpkin, relative h	numidity should be in th	ne range of	
a) 95-100%	b) 70-75%	c) 90-95%	d) 60-65%	
6. Fruit for jelly mak	ing should be ric	h in		
a) Acid & proteins		b) Pectin & acid	ds	
c) Proteins & sugar	·s	d) Sugars & aci	ds	
7. Preservative used	for the preparati	on of tomato ketchup is	3	
a) Citric acid		b) KMS		
c) Sodium Benzoat	e	d) Sodium Bisulphate		
8. Refractometer is u	used to determine	the		
a) Minerals	b) Vitamins	c) Acidity	d) TSS	

9. Pungency in onion is due to the pres	ence of
a) Capacin	b) Diallyl disulphide
c) Iso thiocyanate	d) allyl propyl disulphide
10. Controlled atmospheric storage of	fruits& vegetables is done to
a) Maintain higher conc. of ethylene	than the normal atmosphere
b) Maintain higher conc. of CO2 that	in the normal atmosphere
c) Maintain higher conc. of N2 than	the normal atmosphere
d) None of these.	
II. Fill in the blanks	1×5=5
a) Raw papaya contain an enzyme calle	ed
b)Lycopene is a pigment found in	<b></b> •
c)Anthoxanthin is a soluble pig	gment.
d) Banana is an example of fru	iit.
e)The development of brown color in t	he cut apple is due to
III. Write the full form of.	1×5=5
i) HPP	
ii) RTS	
iii) TSS	
iv) FPO	
v) KMS	

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