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Total No. of Pages : 02

Total No. of Questions : 18

**B.Sc. (Agriculture) (2014 to 2018) (Sem.-7)**  
**PROCESSING AND VALUE ADDITION OF HORTICULTURAL CROPS**

Subject Code : BSAG-HC-703

M.Code : 74836

Time : 3 Hrs.

Max. Marks : 60

**INSTRUCTIONS TO CANDIDATES :**

1. SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks each.
2. SECTION-B contains FIVE questions carrying FIVE marks each and students have to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying TEN marks each and students have to attempt any TWO questions.

**SECTION-A**

**Answer briefly :**

1. Hot air drying
2. Thermal processing
3. Role of enzymes in food processing
4. Cleaning and disinfection of freshly cut fruits
5. Maturity indices for citrus and mango
6. Importance of vegetable processing
7. MAP
8. Packaging of banana for export
9. Degree of ripeness for processing
10. Methods of harvesting of fruits and vegetables

## SECTION-B

11. Discuss in detail the scope and present status of food preservation industry in India.
12. Explain the methods of transportation of horticultural produce to the distant markets.
13. Differentiate between vacuum packaging and shrink packaging.
14. What are the various post-harvest factors affecting quality of preserved produce?
15. Discuss the containers and packing materials used for small scale and commercial packaging of freshly cut horticultural produce.

## SECTION-C

16. What do you mean by processing of horticultural produce? What are the various advantages and constraints of processing and preservation industry in India?
17. Describe in detail the steps involved in citrus food processing for preparation of concentrates and other products.
18. What are the various packing materials used for preservation of fruits and vegetables with advantages and disadvantages of each.

**NOTE : Disclosure of Identity by writing Mobile No. or Making of passing request on any page of Answer Sheet will lead to UMC against the Student.**