

10.05.23 2023
B.Tech.
4th Sem.



Department of Food Technology
School of Interdisciplinary Sciences and Technology
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END SEM EXAMINATION

Roll No.....

Paper Title: **Post-Harvest Technology of Fruits & Vegetables**
Time allotted: 3Hr.

Paper Code: **BFTC - 403**
MM: 75

Section A

Q1. State The Following

(10M)

- a. Ethylene increases the rate of
- b. As per the FSSAI, the minimum TSS of fruit cordial is.....
- c. The sparkling clear fruit juice is known as.....
- d. As per FSSAI what should be the minimum fruit juice content in cordial.....
- e. As per FSSAI, the permissible limit for use of SO₂ in squash is.....
- f. Pears are the example of
 - i. Pomes
 - ii. Drupes
 - iii. Berry
 - iv. Nut
- g. In controlled atmosphere storage
 - i. CO₂
 - ii. He
 - iii. H₂
 - iv All of the above
- h. Climacteric fruits
 - i. Shows sudden increase in the respiration
 - ii. Shows sudden increase in moisture content
 - iii. Are those which grow at different climate
 - iv. None of the above
- i. As per FSSAI, the TSS of Fruit Syrup is
- j. The phenomenon of syneresis in jelly is caused due to
 - i. High sugar, Low pectin
 - ii. Low Sugar, Low Pectin
 - iii. Low Sugar, High Pectin
 - iv. High Sugar, High Pectin

Section B

Q2. Write Short answer on any three

- a. What do you understand by peeling operation. Explain its types. (5M)
- b. Define Blanching & its primary objectives. (5M)
- c. Field heat of fruits and vegetables (5M)
- d. Spoilage of Canned foods (5M)

Q3. Explain any three

- a. Individual Quick Freezing (5M)
- b. Controlled and modified atmosphere Storage (5M)
- c. Processing of Syrups (5M)
- d. Dilutable Beverages (5M)

Q4. Discuss any one

- a. Processing of Tomato based products (5M)
- b. Maturity Indices (5M)

Section C**Answer any three questions**

Q5. Give an insight about the emerging technologies for fruits and vegetables processing technologies. (10M)

Q6. Jelly processing is an art. Explain its processing and the defects. (10M)

Q7. What is the importance of drying of fruits & vegetables. Explain in detail the different drying techniques. (10M)

Q8. Define RTS fruit beverages. Explain the processing of anyone. (10M)

Q9. Explain in detail the processing of jam and the defects associated with it. (10M)

Q	CO-PO	Q	CO-PO	Q	CO-PO	Q	CO-PO
a-j	CO1-CO5, PO2, PO3, PO5, PO9	Q3.		Q4.		Q8.	CO3, PO4, PO5
Q2.		a.	CO2, PO2, PO3, PO4	a.	CO3, PO4, PO5	Q9.	CO3, PO4, PO5
a.	CO1, PO5, PO9	b.	CO4, CO5	b.	CO1		
b.	CO1, PO5, PO9	c.	CO3, CO5, PO4, PO5	Q5.	CO2, PO2, PO3, PO4		
c.	CO1, PO5, PO9	d.	CO3, CO5 PO4, PO5	Q6.	CO3, PO4, PO5		
d.	CO2, PO5, PO9			Q7.	CO2, CO5, PO2, PO3, PO4		