

GUJARAT TECHNOLOGICAL UNIVERSITY
BE – SEMESTER–VIII • EXAMINATION – WINTER • 2014

Subject Code: 181402**Date: 29-11-2014****Subject Name: Horticultural Produce Processing****Time: 2:30 pm - 05:00 pm****Total Marks: 70****Instructions:**

1. Attempt all questions.
2. Make suitable assumptions wherever necessary.
3. Figures to the right indicate full marks.

- Q.1** (a) State various effects of respiration and describe any two in detail. **07**
(b) Explain in detail about exhausting process in canning of mango pulp. **07**
- Q.2** (a) Explain the benefits of horticultural crop processing in detail. **07**
(b) Explain the selection criteria and preparation of fruit for juice extraction. **07**
- OR**
- (b) Describe pickling process and explain the role of ingredients in pickle. **07**
- Q.3** (a) Explain the role of gelatin in clarification of juice. **07**
(b) Enlist various theories of jelly formation and explain any one in detail. **07**
- OR**
- Q.3** (a) Enlist various changes taking place during ripening and explain any one in detail. **07**
(b) Describe the photosynthesis process in plants. **07**
- Q.4** (a) Explain in detail the role of Pottassium Metabisulphite in preservation of juices. **07**
(b) Explain the various factors responsible for failure to set the fruit jam and suggest the suitable remedies. **07**
- OR**
- Q.4** (a) Define fruit jam and explain the process of mixed fruit jam. **07**
(b) Write short notes on (any two) **07**
1. Breather
2. Springer
3. Tomato ketchup
- Q.5** (a) Write a detailed note on maturity indices of fruits and vegetables. **07**
(b) Describe the concept of stress in relation to horticultural commodities. **07**
- OR**
- Q.5** (a) Describe different methods for measuring rate of respiration. **07**
(b) Define post harvest loss and explain various factors affecting on post harvest losses. **07**
