Seat No.: _____ Enrolment No._____

GUJARAT TECHNOLOGICAL UNIVERSITY

BE - SEMESTER–VIII EXAMINATION – SUMMER 2016

Subject Code:181402 **Date:05/05/2016**

Subject Name:Horticultural Produce Processing

Time:10:30 AM to 01:00 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)**	Enlist various factors affecting on respiration process and write in details about any three factors.	**07**
	(b)	Define canning and explain the process of canning of mango pulp	**07**
Q.2	**(a)**	Give flow diagram for manufacture of tomato ketchup with significance of important steps.	**07**
	(b)	Describe different methods for measuring rate of respiration.	**07**
		OR	
	(b)	Describe the pickling process with it's technical importance during pickle making.	**07**
Q.3	**(a)**	Explain the technological process for preparation of Guava jelly.	**07**
	(b)	Describe of following unit operations during canning a. Exhausting b. Brining	**07**
		OR	
Q.3	**(a)**	Mention various defects, causes and their remedies for a fruit jam	**07**
	(b)	Write in detail about role of chemical preservatives in fruit juices.	**07**
Q.4	**(a)**	Enlist various methods used for determination of maturity of fruits and vegetables and write in brief about computational methods.	**07**
	(b)	Write a detailed note on post harvest losses and describe the measures taken to reduce post harvest losses.	**07**
		OR	
Q.4	**(a)**	Differentiate following (i) Photosynthesis and Respiration (ii) Climacteric and Non climacteric fruits	**07**
	(b)	State various changes taking place during ripening process and describe any one of them.	**07**
Q.5	**(a)**	Describe the following defects in canned products 1. Breather 2. Springer	**07**
	(b)	State different types of fruit beverages and explain the fruit juice clarification process using chemical fining agents.	**07**
		OR	
Q.5	**(a)**	Write in detail about the advantages of processing of horticultural crops.	**07**
	(b)	Describe the effect of altitude and acidity on process parameters during canning	**07**

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