

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

Subject Code: 181402**Date: 31-05-2014****Subject Name: Horticultural Produce Processing****Time: 10:30 am - 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)** Define fruit beverage and briefly explain the various types of fruit beverages. **07**
(b) State various effects of respiration and describe any two in detail. **07**

- Q.2 (a)** What do you mean by post harvest loss? Give a detailed note on post harvest losses. **07**
(b) Describe the influential factors which are responsible for the formation of H₂ gas in the can. **07**

OR

- (b)** Explain the nature of discolourations of canned products caused by the iron. **07**
Q.3 (a) Explain the selection and preparation process of fruit for juice extraction. **07**
(b) Write in detail about textural changes during ripening **07**

OR

- Q.3 (a)** Explain the process of apple juice clarification using gelatin. **07**
(b) Differentiate between climacteric and non climacteric fruits and describe respiratory patterns in horticultural commodities. **07**

- Q.4 (a)** Write short notes: **07**
i) Deaeration of juices
ii) Fibril Theory of gel formation
(b) Describe the technological flow diagram for manufacture of tomato ketchup with significance of important steps. **07**

OR

- Q.4 (a)** Write short notes: **07**
i) Can processing
ii) Lye peeling of fruits
(b) Explain the concept of 'physiological stresses in harvested commodities. **07**

- Q.5 (a)** Explain the role of pectin and acid in jelly making. **07**
(b) Describe how gas composition of surrounding atmosphere affects on respiration process. **07**

OR

- Q.5 (a)** Briefly explain the various factors responsible for the failure of fruit jelly and suggest the suitable remedies. **07**
(b) Write in detail about pickling process and types of pickles. **07**
