

**POST GRADUATE DIPLOMA IN  
FOOD SCIENCE AND TECHNOLOGY  
(PGDFT)**

**Term-End Examination**

**December, 2013**

**MFT-009 : FRUIT AND VEGETABLE  
TECHNOLOGY**

*Time : 3 hours*

*Maximum Marks : 70*

*Note : Answer any five questions.*

*All questions carry equal marks.*

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1. Fill in the blanks in the followings :
- (a) Fruit syrup contain \_\_\_\_\_ TSS and  
atleast \_\_\_\_\_ fruit juice or pulp. 2
  - (b) Fruits and vegetables are blanched below \_\_\_\_\_  
\_\_\_\_\_°C and pasteurized  
at \_\_\_\_\_°C. 2
  - (c) Fruits required \_\_\_\_\_ container  
for \_\_\_\_\_ marketing. 2
  - (d) Pre-cooling is essentially done just after  
\_\_\_\_\_ of the fruits. 1
  - (e) Drying of fruits is generally done under  
direct \_\_\_\_\_. 1
  - (f) Minimally processed fruits are generally  
\_\_\_\_\_ in nature. 1
  - (g) Fruits packaging required \_\_\_\_\_ since  
they are \_\_\_\_\_. 2
  - (h) Storage life of fruits is controlled by  
\_\_\_\_\_ and \_\_\_\_\_. 2
  - (i) Amla is rich source of \_\_\_\_\_. 1

2. Write short note on the followings :  $4 \times 3\frac{1}{2} = 14$
- (a) Blanching
  - (b) Washing
  - (c) Sorting
  - (d) Grading
3. Classify the different methods of preservation of fruits and vegetables. Explain any of the two.  $4 + 5 + 5 = 14$
4. Differentiate between the followings :  $4 \times 3\frac{1}{2} = 14$
- (a) Jam and Jelly
  - (b) Tomato puree and paste
  - (c) Climacteric and non-climacteric fruits
  - (d) Dehydro freezing and freeze drying
5. Describe the followings :  $2 \times 7 = 14$
- (a) Aseptic processing
  - (b) Canning
6. (a) Define the followings :  $4 \times 2 = 8$
- (i) Pre-cooling
  - (ii) Water activity
  - (iii) Citrus marmalade
  - (iv) Maturity indices
- (b) Explain in brief the methods of judging the end point of fruit jelly making. 6

7. (a) Enlist the chemical methods used for determination of maturity and explain any of the two. 1+3+3=7
- (b) Write TRUE or FALSE for the followings : 7x1=7
- (i) In ripend mango fruit always remains white.
  - (ii) Machine harvested fruits are best in quality for fresh market in India.
  - (iii) Leafy vegetables are harvested by picking leaves or by cutting with sickle.
  - (iv) Paper bagged mango fruits are best in quality and without damaged by insect pests.
  - (v) Jute bags (gunny bags) is good packaging for capsicum.
  - (vi) Plastic crates are now commonly used for fruits and vegetables in market.
  - (vii) Soft fruits like Jamun, Cherry and Strawberry are packed in small cardboard fibre boxes.
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