

National Testing Agency

Question Paper Name :	Post Harvest Management of Fruits and Vegetables 29th Sep 2020 Shift 1
Subject Name :	Post Harvest Management of Fruits and Vegetables
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Post Harvest Management of Fruits and Vegetables

Group Number :	1
Group Id :	89951488
Group Maximum Duration :	0
Group Minimum Duration :	120
Show Attended Group? :	No
Edit Attended Group? :	No
Break time :	0
Group Marks :	100
Is this Group for Examiner? :	No

Post Harvest Management of Fruits and Vegetables

Section Id :	899514106
Section Number :	1
Section type :	Online
Mandatory or Optional :	Mandatory
Number of Questions :	100

Number of Questions to be attempted : 100
Section Marks : 100
Mark As Answered Required? : Yes
Sub-Section Number : 1
Sub-Section Id : 899514128
Question Shuffling Allowed : Yes

Question Number : 1 Question Id : 8995147807 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 1 Wrong Marks : 0

Respiration can be described as oxidative breakdown of

1. Starch
2. Sugar
3. Organic acid
4. All the above

Options :

89951430858. 1
89951430859. 2
89951430860. 3
89951430861. 4

Question Number : 2 Question Id : 8995147808 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 1 Wrong Marks : 0

Horticulture contributes _____% of GDP

1. 20
2. 30
3. 40
4. 50

Options :

89951430862. 1
89951430863. 2
89951430864. 3
89951430865. 4

Question Number : 3 Question Id : 8995147809 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No
Correct Marks : 1 Wrong Marks : 0

Pickles are mainly packed in

1. Plastic containers
2. Glass containers
3. Tin containers
4. Wooden crates

Options :

89951430866. 1
89951430867. 2
89951430868. 3
89951430869. 4

Question Number : 4 Question Id : 8995147810 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No
Correct Marks : 1 Wrong Marks : 0

Disappearance of angularity is a maturity index of

1. Apple
2. Mango
3. Banana
4. grapefruit

Options :

89951430870. 1
89951430871. 2
89951430872. 3
89951430873. 4

Question Number : 5 Question Id : 8995147811 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No
Correct Marks : 1 Wrong Marks : 0

The strength of the brine solution used for the canning of vegetables is

1. 2%
2. 8%
3. 15%
4. 65%

Options :

89951430874. 1

89951430875. 2

89951430876. 3

89951430877. 4

**Question Number : 6 Question Id : 8995147812 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No
Correct Marks : 1 Wrong Marks : 0**

An example of class I preservative is

1. KMS
2. Benzoic acid
3. Sorbic acid
4. Salt

Options :

89951430878. 1

89951430879. 2

89951430880. 3

89951430881. 4

**Question Number : 7 Question Id : 8995147813 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No
Correct Marks : 1 Wrong Marks : 0**

Through osmotic dehydration the product is reduced to _____ % of its original weight

1. 20%
2. 30%
3. 40%
4. 50%

Options :

- 89951430882. 1
- 89951430883. 2
- 89951430884. 3
- 89951430885. 4

Question Number : 8 Question Id : 8995147814 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Most commercially sterile foods have a shelf life of _____ or more.

- 1. 6 months
- 2. 1 year
- 3. 2 years
- 4. 3 years

Options :

- 89951430886. 1
- 89951430887. 2
- 89951430888. 3
- 89951430889. 4

Question Number : 9 Question Id : 8995147815 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

What does AEZ stands for?

- 1. Agriculture economic zone
- 2. Agricultural equity zone
- 3. Agriculture export zone
- 4. Agricultural export zone

Options :

- 89951430890. 1
- 89951430891. 2
- 89951430892. 3
- 89951430893. 4

Question Number : 10 Question Id : 8995147816 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Cans treated with acid resistant lacquer are called

1. A-enamel cans
2. C-enamel cans
3. R-enamel cans
4. S-enamel cans

Options :

89951430894. 1
89951430895. 2
89951430896. 3
89951430897. 4

Question Number : 11 Question Id : 8995147817 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

The process of removing air and other gases from the juice is known as

1. Straining
2. Filtration
3. Clarification
4. Deaeration

Options :

89951430898. 1
89951430899. 2
89951430900. 3
89951430901. 4

Question Number : 12 Question Id : 8995147818 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

_____ is a sparkling wine

1. Port
2. Champagne
3. Cider
4. Port

Options :

89951430902. 1

89951430903. 2

89951430904. 3

89951430905. 4

Question Number : 13 Question Id : 8995147819 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

The organism *Entamoeba histolytica* is responsible for

1. Pneumonia
2. Amoebic dysentery
3. Tuberculosis
4. Scurvy

Options :

89951430906. 1

89951430907. 2

89951430908. 3

89951430909. 4

Question Number : 14 Question Id : 8995147820 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Lactic acid fermentation was investigated by

1. Appert
2. Pasteur
3. Aristotle
4. Mendel

Options :

89951430910. 1

89951430911. 2

89951430912. 3

89951430913. 4

Question Number : 15 Question Id : 8995147821 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Which of the following is a traditional storage structure for fruits and vegetables

1. Refrigeration storage
2. Modified atmosphere storage
3. Hypobaric storage
4. Clamp storage

Options :

89951430914. 1

89951430915. 2

89951430916. 3

89951430917. 4

Question Number : 16 Question Id : 8995147822 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

_____ utensils should be avoided for the purpose of processing of fruits

1. Plastics
2. Copper
3. Stainless steel
4. All the above

Options :

89951430918. 1

89951430919. 2

89951430920. 3

89951430921. 4

**Question Number : 17 Question Id : 8995147823 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No
Correct Marks : 1 Wrong Marks : 0**

Tenderometer is used for determining the maturity index of

1. Onion
2. Tomato
3. Peas
4. Lemons

Options :

89951430922. 1

89951430923. 2

89951430924. 3

89951430925. 4

**Question Number : 18 Question Id : 8995147824 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No
Correct Marks : 1 Wrong Marks : 0**

Chlorophyll a and chlorophyll b is present in the ratio of

1. 1:1
2. 2:1
3. 3:1
4. 4:1

Options :

89951430926. 1

89951430927. 2

89951430928. 3

89951430929. 4

Question Number : 19 Question Id : 8995147825 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 1 Wrong Marks : 0

Spore forming mesophilic thermoduric species of bacteria is

1. *Candida*
2. *Pichia*
3. *Aspergillus*
4. *C. botulinum*.

Options :

89951430930. 1

89951430931. 2

89951430932. 3

89951430933. 4

Question Number : 20 Question Id : 8995147826 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 1 Wrong Marks : 0

Brown coloured compound pheophytin is formed in tomato sauce if _____ tomatoes are

1. Immature fruits
2. Overripe fruits
3. Mature fruits
4. None of the above

Options :

89951430934. 1

89951430935. 2

89951430936. 3

89951430937. 4

Question Number : 21 Question Id : 8995147827 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

_____ % of the total fruits and vegetables produced in India are processed

1. Less than 1.5 %
2. 10-20%
3. 30%
4. 80%

Options :

89951430938. 1

89951430939. 2

89951430940. 3

89951430941. 4

Question Number : 22 Question Id : 8995147828 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

An example of non – climactric fruit is

1. Apple
2. Apricot
3. Pineapple
4. Banana

Options :

- 89951430942. 1
- 89951430943. 2
- 89951430944. 3
- 89951430945. 4

Question Number : 23 Question Id : 8995147829 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Transportation loss of fruits and vegetable in India is

- 1. 10-15%
- 2. 20-30%
- 3. 30-40%
- 4. Above 40%

Options :

- 89951430946. 1
- 89951430947. 2
- 89951430948. 3
- 89951430949. 4

Question Number : 24 Question Id : 8995147830 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Deficiency in soil calcium leads to

- 1. Bitter pit
- 2. Cork spot
- 3. Water core
- 4. All the above

Options :

- 89951430950. 1
- 89951430951. 2
- 89951430952. 3
- 89951430953. 4

Question Number : 25 Question Id : 8995147831 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

For long distance transport fruits are usually picked at

1. Immature stage
2. Mature but unripe stage
3. Ripe stage
4. Any stage

Options :

89951430954. 1
89951430955. 2
89951430956. 3
89951430957. 4

Question Number : 26 Question Id : 8995147832 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Physical agent used for control of microbial growth is

1. Chemical
2. Gas
3. Heat
4. Anti microbial agent

Options :

89951430958. 1
89951430959. 2
89951430960. 3
89951430961. 4

Question Number : 27 Question Id : 8995147833 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Benzoic acid is used for the preservation of juices of

1. Lemon
2. Pineapple
3. Phalsa
4. Apple

Options :

89951430962. 1

89951430963. 2

89951430964. 3

89951430965. 4

Question Number : 28 Question Id : 8995147834 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Removal of moisture at less than boiling temperature under ambient conditions is in

1. Tunnel drying
2. Vacuum drying
3. Osmotic drying
4. Freeze drying

Options :

89951430966. 1

89951430967. 2

89951430968. 3

89951430969. 4

Question Number : 29 Question Id : 8995147835 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

In case of Ultra High Temperature Sterilization the product is heat treated at a temperature not less than _____ for a very short time

1. 100°C
2. 115°C
3. 125°C
4. 135°C

Options :

89951430970. 1
89951430971. 2
89951430972. 3
89951430973. 4

Question Number : 30 Question Id : 8995147836 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Product made by boiling fruit pulp with sufficient quantity of sugar to a reasonably thick consistency is

1. Jam
2. Jelly
3. Sauce
4. Candy

Options :

89951430974. 1
89951430975. 2
89951430976. 3
89951430977. 4

Question Number : 31 Question Id : 8995147837 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

_____ is the most common type of tin plating

1. Electrolytic plating
2. Differential plating
3. Hot dip plating
4. None of the above

Options :

89951430978. 1

89951430979. 2

89951430980. 3

89951430981. 4

Question Number : 32 Question Id : 8995147838 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

_____ never contain real fruit juices

1. Nira
2. Squash
3. Syntheric sryups
4. Wine

Options :

89951430982. 1

89951430983. 2

89951430984. 3

89951430985. 4

Question Number : 33 Question Id : 8995147839 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

A substance that increases the rate of a chemical reaction without undergoing any permanent chemical change is known as

1. Catalyst
2. Endopeptidases
3. Exopeptidase
4. Invertase

Options :

89951430986. 1
89951430987. 2
89951430988. 3
89951430989. 4

Question Number : 34 Question Id : 8995147840 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Curing is a post-harvest handling technique practiced in

1. Onion and garlic
2. Apples
3. Okra
4. Cauliflower

Options :

89951430990. 1
89951430991. 2
89951430992. 3
89951430993. 4

Question Number : 35 Question Id : 8995147841 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Rosing machine is used for extracting juice from

1. Citrus fruits
2. Apples
3. Grapes
4. Pineapple

Options :

89951430994. 1
89951430995. 2
89951430996. 3
89951430997. 4

Question Number : 36 Question Id : 8995147842 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Which of the following chemical does not induce ripening of fruits

1. Ethylene
2. Acetylene
3. Calcium carbide
4. Melic hydrazide

Options :

89951430998. 1
89951430999. 2
89951431000. 3
89951431001. 4

Question Number : 37 Question Id : 8995147843 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Physiological causes for deterioration of harvested fruit and vegetables include

1. Damage during marketing
2. Inadequate packaging
3. Injury during harvesting
4. Transpiration or loss of water

Options :

- 89951431002. 1
- 89951431003. 2
- 89951431004. 3
- 89951431005. 4

Question Number : 38 Question Id : 8995147844 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

The control of food quality by law leads to

- 1. Improved quality of the product
- 2. Greater confidence in the minds of consumer
- 3. Promotion of quality consciousness
- 4. All the above

Options :

- 89951431006. 1
- 89951431007. 2
- 89951431008. 3
- 89951431009. 4

Question Number : 39 Question Id : 8995147845 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Yellow colour in food can be derived by adding

- 1. Carmoisine
- 2. Tartrazine
- 3. Brilliant Blue
- 4. Fast green S

Options :

- 89951431010. 1
- 89951431011. 2
- 89951431012. 3
- 89951431013. 4

Question Number : 40 Question Id : 8995147846 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Spoilage in canned foods occur due to

1. Microbial spoilage
2. Physical spoilage
3. Chemical spoilage
4. All the above

Options :

89951431014. 1
89951431015. 2
89951431016. 3
89951431017. 4

Question Number : 41 Question Id : 8995147847 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

While judging the end point for the preparation of tomato sauce the refractometer reading should be

1. 30% TSS
2. 28% TSS
3. 25%TSS
4. 40% TSS

Options :

89951431018. 1
89951431019. 2
89951431020. 3
89951431021. 4

Question Number : 42 Question Id : 8995147848 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

FSSAI stands for

1. Food safety and standards authority of India
2. Food security and standards authority of India
3. Food safety and standards agency of India
4. None of the above

Options :

89951431022. 1

89951431023. 2

89951431024. 3

89951431025. 4

Question Number : 43 Question Id : 8995147849 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Minimal processing of fruits and vegetables include

1. Sorting
2. Trimming
3. Cutting
4. All the above

Options :

89951431026. 1

89951431027. 2

89951431028. 3

89951431029. 4

Question Number : 44 Question Id : 8995147850 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

India rank _____ in the production of fruits and vegetables in the world.

1. First
2. Second
3. Third
4. Fourth

Options :

- 89951431030. 1
- 89951431031. 2
- 89951431032. 3
- 89951431033. 4

Question Number : 45 Question Id : 8995147851 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Intrinsic factor that influence the growth of microorganisms is

- 1. pH
- 2. Temperature of storage
- 3. Relative humidity
- 4. None of the above

Options :

- 89951431034. 1
- 89951431035. 2
- 89951431036. 3
- 89951431037. 4

Question Number : 46 Question Id : 8995147852 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Father of canning is

- 1. Pasteur
- 2. Appert
- 3. Mendel
- 4. Newton

Options :

- 89951431038. 1
- 89951431039. 2
- 89951431040. 3
- 89951431041. 4

Question Number : 47 Question Id : 8995147853 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Freezing of vegetables preceded by partial dehydration is known as

1. Cryogenic freezing
2. Freeze drying
3. Dehydro-freezing
4. Quick freezing

Options :

89951431042. 1
89951431043. 2
89951431044. 3
89951431045. 4

Question Number : 48 Question Id : 8995147854 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

_____ of vegetables is needed prior to drying

1. Blanching
2. Sulphuring
3. Syruping
4. Salting

Options :

89951431046. 1
89951431047. 2
89951431048. 3
89951431049. 4

Question Number : 49 Question Id : 8995147855 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Mild form of heat treatment generally below the boiling point of water is known as

1. Blanching
2. Pasteurization
3. Sterilization
4. None of the above

Options :

89951431050. 1

89951431051. 2

89951431052. 3

89951431053. 4

Question Number : 50 Question Id : 8995147856 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Fruits impregnated with sugar syrup and subsequently drained free of syrup is

1. Jam
2. Jelly
3. Sauce
4. Candy

Options :

89951431054. 1

89951431055. 2

89951431056. 3

89951431057. 4

Question Number : 51 Question Id : 8995147857 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Printing which can be baked to the surface of the tin by heat treatment is called

1. Lithographing
2. Stamping
3. Embossing
4. Paper labels

Options :

89951431058. 1
89951431059. 2
89951431060. 3
89951431061. 4

Question Number : 52 Question Id : 8995147858 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Alcoholic beverage contain _____ % of alcohol by volume

1. 0-5
2. 50
3. 0.55-76
4. Above 76

Options :

89951431062. 1
89951431063. 2
89951431064. 3
89951431065. 4

Question Number : 53 Question Id : 8995147859 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Rennet, a natural enzyme is derived from

1. Bacteria
2. Yeast
3. Animals
4. Fruits

Options :

89951431066. 1

89951431067. 2

89951431068. 3

89951431069. 4

Question Number : 54 Question Id : 8995147860 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

The process of slowing down the respiration rate of fruits and vegetables just after harvest is

1. Waxing
2. Curing
3. Precooling
4. Cooling

Options :

89951431070. 1

89951431071. 2

89951431072. 3

89951431073. 4

Question Number : 55 Question Id : 8995147861 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Dried tomatoes are used for the production of

1. Flakes
2. Tomato leather
3. Sauce
4. Puree

Options :

89951431074. 1

89951431075. 2

89951431076. 3

89951431077. 4

Question Number : 56 Question Id : 8995147862 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Maintenance of specific modified atmosphere around perishable commodities during the period of storage is found in

1. Modified atmosphere storage
2. Controlled atmosphere storage
3. Vacuum packaging
4. Hypobaric storage

Options :

89951431078. 1

89951431079. 2

89951431080. 3

89951431081. 4

Question Number : 57 Question Id : 8995147863 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Fruits wrapped in polythene bags have more shelf life due to

1. Increased oxygen level
2. Increased carbon dioxide level
3. Increased transpiration
4. Decreased carbon dioxide level

Options :

89951431082. 1

89951431083. 2

89951431084. 3

89951431085. 4

Question Number : 58 Question Id : 8995147864 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Which of the following is not used for the precooling of fruits and vegetables

1. Icing
2. Room-cooling
3. Vacuum cooling
4. Refrigeration

Options :

89951431086. 1

89951431087. 2

89951431088. 3

89951431089. 4

Question Number : 59 Question Id : 8995147865 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Betalains (a natural colour) are found in

1. Beets
2. Saffron
3. Cauliflower
4. Citrus

Options :

89951431090. 1

89951431091. 2

89951431092. 3

89951431093. 4

Question Number : 60 Question Id : 8995147866 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Citrus wastes are rich sources of

1. Essentials oils
2. Pectins
3. Both
4. None

Options :

89951431094. 1

89951431095. 2

89951431096. 3

89951431097. 4

Question Number : 61 Question Id : 8995147867 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Tannin is present in

1. Apples
2. Brinjal
3. Bottle gourd
4. All the above

Options :

89951431098. 1

89951431099. 2

89951431100. 3

89951431101. 4

Question Number : 62 Question Id : 8995147868 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Softening of fruit during ripening is due to the breakdown of

1. Starch
2. Sugar
3. Tannin
4. Amino acid

Options :

89951431102. 1

89951431103. 2

89951431104. 3

89951431105. 4

Question Number : 63 Question Id : 8995147869 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Retort pouches are made of

1. One ply laminate
2. Two ply laminates
3. Three ply laminates
4. Four ply laminates

Options :

89951431106. 1

89951431107. 2

89951431108. 3

89951431109. 4

Question Number : 64 Question Id : 8995147870 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Squash contain at least _____ % of fruit juice

1. 10
2. 25
3. 30
4. 45

Options :

89951431110. 1

89951431111. 2

89951431112. 3

89951431113. 4

Question Number : 65 Question Id : 8995147871 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Foods with high redox potential favours the growth of

1. Aerobes
2. Anaerobes
3. All
4. none

Options :

89951431114. 1

89951431115. 2

89951431116. 3

89951431117. 4

Question Number : 66 Question Id : 8995147872 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

After processing the cans are cooled rapidly to about _____ to stop the cooking process.

1. 19°C
2. 29°C
3. 39°C
4. 49°C

Options :

89951431118. 1

89951431119. 2

89951431120. 3

89951431121. 4

Question Number : 67 Question Id : 8995147873 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Undesirable change to some fruits and vegetables when temperature is reduced below the optimum temperature is known as

1. Chilling injury
2. Freeze injury
3. Heating injury
4. None of the above

Options :

89951431122. 1

89951431123. 2

89951431124. 3

89951431125. 4

Question Number : 68 Question Id : 8995147874 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

To avoid gut in the market fruits and vegetables should be

1. Processed
2. Preserved
3. Stored
4. All the above

Options :

89951431126. 1

89951431127. 2

89951431128. 3

89951431129. 4

Question Number : 69 Question Id : 8995147875 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

_____ plays an important role in the storage of fruits by maintaining their firmness and quality.

1. Ozonized water
2. CaCl_2
3. 1-MCP
4. Radiation treatment

Options :

89951431130. 1
89951431131. 2
89951431132. 3
89951431133. 4

Question Number : 70 Question Id : 8995147876 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

End point of for the preparation of jam can be judged by

1. Drop test
2. Sheet/flake test
3. Refractometer test
4. All the above

Options :

89951431134. 1
89951431135. 2
89951431136. 3
89951431137. 4

Question Number : 71 Question Id : 8995147877 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Vitamin C prevents

1. Night blindness
2. Beri
3. Scurvy
4. Brittle bones

Options :

89951431138. 1

89951431139. 2

89951431140. 3

89951431141. 4

Question Number : 72 Question Id : 8995147878 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Which of them is necessary for fermentation to take place

1. Sugar
2. Yeast
3. Temperature
4. All the above

Options :

89951431142. 1

89951431143. 2

89951431144. 3

89951431145. 4

Question Number : 73 Question Id : 8995147879 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

The process where a food product becomes unsuitable to ingest by the consumer is called

1. Food preservation
2. Food spoilage
3. Food processing
4. All the above

Options :

89951431146. 1

89951431147. 2

89951431148. 3

89951431149. 4

Question Number : 74 Question Id : 8995147880 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 1 Wrong Marks : 0

Harvesting of crops should be done preferably in the

1. Morning
2. Noon
3. Afternoon
4. Evening

Options :

89951431150. 1

89951431151. 2

89951431152. 3

89951431153. 4

Question Number : 75 Question Id : 8995147881 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No

Correct Marks : 1 Wrong Marks : 0

In planning a lay out of a processing plant the basic requirement that need to be considered is /are

1. Location
2. Plant safety
3. None
4. Both

Options :

89951431154. 1

89951431155. 2

89951431156. 3

89951431157. 4

**Question Number : 76 Question Id : 8995147882 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No
Correct Marks : 1 Wrong Marks : 0**

Enzymes are extracted from

1. Plants
2. Animals
3. Bacteria
4. All the above

Options :

89951431158. 1

89951431159. 2

89951431160. 3

89951431161. 4

**Question Number : 77 Question Id : 8995147883 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No
Correct Marks : 1 Wrong Marks : 0**

Physical means of determining maturity indices of fruits and vegetables includes

1. Fullness of fruits
2. Total solids
3. Ease of separation
4. Respiration

Options :

89951431162. 1

89951431163. 2

89951431164. 3

89951431165. 4

Question Number : 78 Question Id : 8995147884 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Waxing of fruits and vegetables are done to

1. Inducing colour
2. Reduce transpiration
3. Kill pathogens
4. None of the above

Options :

89951431166. 1

89951431167. 2

89951431168. 3

89951431169. 4

Question Number : 79 Question Id : 8995147885 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Heating of juice to a temperature about 2.5°C higher than the pasteurization temperature and filling in hot sterile bottles is done in

1. Holding pasteurization
2. Overflow method of pasteurization
3. Flash pasteurization
4. All the above

Options :

89951431170. 1

89951431171. 2

89951431172. 3

89951431173. 4

Question Number : 80 Question Id : 8995147886 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Papain is obtained from

1. Pineapple
2. Apple
3. Mango
4. Papaya

Options :

89951431174. 1

89951431175. 2

89951431176. 3

89951431177. 4

Question Number : 81 Question Id : 8995147887 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

The major objective/s of packaging is/are

1. To preserve
2. To make it easier and safer for transport
3. To protect
4. All the above

Options :

89951431178. 1

89951431179. 2

89951431180. 3

89951431181. 4

Question Number : 82 Question Id : 8995147888 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Carotenoids are present in

1. Apples
2. Strawberry
3. Mango
4. Spinach

Options :

89951431182. 1

89951431183. 2

89951431184. 3

89951431185. 4

Question Number : 83 Question Id : 8995147889 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

As fruits mature it becomes

1. Starchy
2. Sweeter
3. Fibrous
4. More acidic

Options :

89951431186. 1

89951431187. 2

89951431188. 3

89951431189. 4

Question Number : 84 Question Id : 8995147890 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

The temperature at which growth of microorganism is most rapid is known as

1. Maximum temperature
2. Minimum temperature
3. Optimum temperature
4. Highest temperature

Options :

89951431190. 1

89951431191. 2

89951431192. 3

89951431193. 4

Question Number : 85 Question Id : 8995147891 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Processing temperature of fruits is _____ than/as that of vegetables

1. Higher
2. Lower
3. Same
4. None

Options :

89951431194. 1

89951431195. 2

89951431196. 3

89951431197. 4

Question Number : 86 Question Id : 8995147892 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

The process of removal of moisture by application of artificial heat under controlled condition is

1. Drying
2. Dehydration
3. Sterilization
4. pasteurization

Options :

89951431198. 1

89951431199. 2

89951431200. 3

89951431201. 4

Question Number : 87 Question Id : 8995147893 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

There is a huge scope of food preservation in India because there is

1. Availability of raw material
2. Availability of manpower
3. Marketing facilities
4. All the above

Options :

89951431202. 1

89951431203. 2

89951431204. 3

89951431205. 4

Question Number : 88 Question Id : 8995147894 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Ionizing radiation

1. Delays ripening
2. Destruct microbes
3. Minimize insect infestation
4. All the above

Options :

89951431206. 1

89951431207. 2

89951431208. 3

89951431209. 4

Question Number : 89 Question Id : 8995147895 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

For the preparation of sauerkraut _____ % salt is used

1. 1-2
2. 2-3
3. 4-5
4. 5-10

Options :

89951431210. 1

89951431211. 2

89951431212. 3

89951431213. 4

Question Number : 90 Question Id : 8995147896 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Cordial is a /an

1. Fermented beverage
2. Unfermented beverage
3. Concentrate
4. None of the above

Options :

89951431214. 1

89951431215. 2

89951431216. 3

89951431217. 4

Question Number : 91 Question Id : 8995147897 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Alcoholic beverages can be produced by

1. Fermentation process
2. Distillation process
3. Both
4. none

Options :

89951431218. 1

89951431219. 2

89951431220. 3

89951431221. 4

Question Number : 92 Question Id : 8995147898 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

One of the major causes of deterioration which takes place during frying and cooking is

1. Enzymatic browning
2. Non-enzymatic browning
3. None
4. Both

Options :

89951431222. 1

89951431223. 2

89951431224. 3

89951431225. 4

Question Number : 93 Question Id : 8995147899 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

The main advantages of fermentation preservation is

1. Use of mild condition of pH and temperature
2. Low capital cost
3. Low energy consumption
4. All the above

Options :

89951431226. 1

89951431227. 2

89951431228. 3

89951431229. 4

Question Number : 94 Question Id : 8995147900 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Proper layout of a processing unit has advantage from the point of

1. Workers
2. Labour cost
3. Capital investment
4. All the above

Options :

89951431230. 1

89951431231. 2

89951431232. 3

89951431233. 4

Question Number : 95 Question Id : 8995147901 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Sterilization can be carried out by

1. Boiling
2. Chilling
3. Both
4. None

Options :

89951431234. 1

89951431235. 2

89951431236. 3

89951431237. 4

Question Number : 96 Question Id : 8995147902 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Starch index test is used for determining the maturity index of

1. Apple
2. Banana
3. Orange
4. Mango

Options :

89951431238. 1

89951431239. 2

89951431240. 3

89951431241. 4

Question Number : 97 Question Id : 8995147903 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Cytokinin is used as post harvest treatment in vegetables to enhance

1. Ripening
2. Shelf life
3. Enhance colour
4. None of the above

Options :

- 89951431242. 1
- 89951431243. 2
- 89951431244. 3
- 89951431245. 4

Question Number : 98 Question Id : 8995147904 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

The type of spoilage that occurs because of the time gap between filling and heat processing of the containers is

- 1. Pre - processing spoilage
- 2. Under processing spoilage
- 3. Inadequate cooling spoilage
- 4. None of the above

Options :

- 89951431246. 1
- 89951431247. 2
- 89951431248. 3
- 89951431249. 4

Question Number : 99 Question Id : 8995147905 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Feni is prepared from

- 1. Apple
- 2. Cashew apple
- 3. Pineapple
- 4. All the above

Options :

- 89951431250. 1
- 89951431251. 2
- 89951431252. 3

89951431253. 4

**Question Number : 100 Question Id : 8995147906 Question Type : MCQ Option Shuffling : No Is Question Mandatory : No
Correct Marks : 1 Wrong Marks : 0**

Fresh fruits and vegetables contain

1. 70-80% moisture
2. 80-90% moisture
3. 100% moisture
4. None of the above

Options :

89951431254. 1

89951431255. 2

89951431256. 3

89951431257. 4