

37. India processing around-----% of fruits & vegetables

a) 2

b) 4

c) 6

d) 8

38. Effective inhibitors of ethylene action in fruits and vegetables

a) $KMnO_4$ (absorbent)

b) MCP (methyl cyclopropane)

c) CO_2

d) Calcium carbide

39. Appétising is also known as

a) Canning

b) drying

c) Pickling

d) None

40. In freezing technique of preservation, the frozen foods are stored at a temperature of

a) $10^{\circ}C$

b) $5^{\circ}C$ (refrigerator)

c) $-18^{\circ}C$ to $-40^{\circ}C$

d) All

41. The purpose of precooling is to reduce

a) Field heat

b) Package heat

c) Transport heat

d) All these

42. The better fruit quality & absence of shrivelling is noticed at the relative humidity of

a) 90%

b) 75%

c) 10%

d) 25%

43. The pasteurization is done at a temperature of

a) $85^{\circ}C$

b) 100°

c) 110°

d) 116°

milk

44. Bananas can be safely stored at a temperature of

a) $2^{\circ}C$

b) $-1^{\circ}C$

c) $13^{\circ}C$

d) $7^{\circ}C$

45. Shrink film wrapping is commonly employed for

a) pineapple

b) citrus, capsicum, pome

c) grapes

d) All

46. The principle behind adding sugar syrup / brine in canning of fruits/vegetables respectively is

a) To improve the taste of products

b) To facilitate further processing

c) To fill up the space between fruit/vegetable pieces

d) All of these

47. The spoilage causing organism in canned product is

a) Clostridium botulinum

b) E. coli

c) pseudomonas

d) aspergillus

48. The marmalades are generally produced from

a) Citrus

b) Guava (Jelly)

c) Apple (Jelly)

d) All

49. During ripening, the green colour in most of the fruits changes due to degradation of

a) Chromoplast

b) leucoplast ^{colourless pigment}

c) chloroplast

d) carotenes

50. Consider: i) Acidity ii) Sugars iii) starch & iv) phenols

Which of the above biochemical constitutes increase during ripening?

a) I & iii

b) ii only

c) ii & iv

d) I & iv

51. In which one of the following methods are physically removed?

a) Salt

b) KMS

c) Filtration

d) Carbonation (CO_2)

52. Which one of the following is not a limitation for processing of horticulture crops in India?

a) Lack of specialized people

b) Purchasing power of people

c) Sunshine & labour force

d) Lack of interest

53. Which one of the following is the best ethylene absorbent?

a) $KMnO_4$, Methyl bromide

b) C_2H_4

c) K_2SO_4

d) KMS

54. Dipping fresh produce in hot or boiling water for a short duration is known as

a) Pasteurization

b) hydro-treatment

c) blanching

d) asepsis

55. Which one of the following fruit is commercially used for making squash?

a) Mango

b) Apple

c) Grapes

d) Guava

oxidizing agent

Chloroplast

56. The correct sequence of sugars in the decreasing order of sweetness is
 a) Sucrose, lactose, fructose, glucose
 ✓ c) Fructose, sucrose, glucose, lactose
 b) Fructose, sucrose, lactose, glucose
 d) Lactose, glucose, sucrose, fructose
57. Which one of the following is not a visual means of judging maturity?
 a) Shoulder growth
 ✓ b) specific gravity
 c) skin colour
 d) fullness of fruit
58. Which one of the following about precooling is false?
 a) Precooling slows down respiration rate
 c) Reduces water loss
 b) Restricts enzymatic activity
 ✓ d) Increases burden on cooling system
59. Which one of the following can be successfully vacuum cooled?
 a) Apple
 b) Tomato
 ✓ c) palak leaf
 d) grapes
principle - latent heat of vapour not suitable for
60. Which one of the following foods is a rich source of sucrose?
 a) Honey
 ✓ b) cane sugar
 c) grapes
 d) carrots
61. Squashes are preserved by
 ✓ a) 350 ppm SO₂ or 600 ppm benzoic acid
 c) 600 ppm SO₂ or 600 ppm benzoic acid
 b) 350 ppm SO₂ or 350 ppm benzoic acid
 d) 600 ppm SO₂ or 350 ppm benzoic acid
62. Which one of these is not true about wax treatment to fresh produce?
 a) It reduces the respiration rate
 c) Enhances self life
 ✓ b) Helps to increase the transpiration rate
 d) Decreases PLW (Physiological Water Loss)
63. Remove the odd one out
 a) Crystallised fruit
 ✓ b) fruit jam
 c) Tutti-fruity
 d) glazed fruit
64. Which of the following countries is known to have international flower auction centre
 a) Spain
 b) Nairobi
 ✓ c) The Netherlands
 d) New Zealand
65. The state leading in wine production in the country is
 a) Karnataka
 ✓ b) Maharashtra
 c) Gujarat
 d) Uttar Pradesh
66. The 'Dutch Auction' is related to
 a) Marketing of D-grade produce (relate to veg)
 ✓ b) Flower auctioning system
 c) Auctioning system for fruits in the UK (relate fruit)
 d) Action taken against marketing irregularities (on)
67. The pasteurization for fruit juices is done at a temperature of
 a) 116°C
 b) 100°C
 c) 110°C
 ✓ d) 85°C
68. Banana can be safely stored at a temperature of
 ✓ a) 13°C
 b) -1°C
 c) 4°C
 d) 7°C
69. Major composition organic acid present in apple is
 a) Tartaric acid
 b) citric acid
 c) both a & b
 ✓ d) malic acid (Banana, cherry, plum, melon)
70. Appetising is also known as
 ✓ a) Canning
 b) Fermentation
 c) pickling
 d) none of these
71. Which one of the following provides the maximum roughage to our body
 a) Tomato (antioxidant)
 b) Rice (CHO, protein)
 ✓ c) Methi leaves
 d) Egg
72. The only fruit in which glucose is present in readily available form is
 a) Mango
 b) pine apple
 ✓ c) mangos teen (also called energy tablet)
 d) sapota
73. Craft paper coated with KMS and plastic polymer is referred to as
 a) CFB Boxes
 ✓ b) Grape gourd
 c) shrink wrapping
 d) LDPE Film

74. The outstanding raisin grape cultivar
 a) Thompson seedless b) Pusa seedless c) Kishmish Beli d) Sultana
75. The storage temperature of mature fruit mango is
 a) $>5^{\circ}\text{C}$ b) $<5^{\circ}\text{C}$ c) 10°C d) 20°C (ripen)
76. In pineapple commercial variety for canning
 a) Queen b) Giant Kew c) Cayenne d) charlotte roth ch
77. The breakfast fruit is
 a) Grapes b) mangos teen c) sweet orange d) grape fruit
78. The most suitable fig variety for canning is
 a) Conardia b) Excel (HDP + canning) c) Deanna d) Poona fig \rightarrow P
79. In India date palm is harvested at
 a) Doka stage (fully mature) b) Dang stage (softened) c) ratab stage d) Pind stage (b)
80. The only climacteric fruit which ripens only after harvesting is
 a) Butter fruit b) Avocado c) Durian d) both a & b
81. lenticels are the maturity index of
 a) banana b) sapota c) grapes d) mango
82. Fruit with 98% edible portion
 a) Sapota b) Mango (Sindhua wali (83%)) c) passion fruit d) strawberry
83. A variety of mango as apple shape fruit
 a) Langra (terpentine) b) Rumani c) amrapalli d) alphanso
84. Variety of apple which is resistant to all fungal diseases
 a) Red delicious (Indian) b) Jonanathan c) Liberty d) Rome beauty
85. Protein content of papaya papain is
 a) 70% b) 72% c) 65% d) 80%
86. The acid that is commercial extracted from grapes is
 a) Citric acid b) Benzoic acid c) Tartaric acid d) sulphur dioxide
87. The chemical that is used in blanching to raise the pH of water is
 a) Sodium benzoate b) Potassium meta bisulphite c) sodium bicarbonate d) Caustic soda
88. The acid that is used to lower the ph in wine production is
 a) Malic acid b) citric acid c) tartaric acid d) acetic acid
89. Vitamin D is chemically known as
 a) Retinol b) cabalanin c) tocopherol d) calciferol
90. fungus which mostly grows on grapes
 a) Geotrichum b) penicillium c) Botrytis d) colletotrichum
91. Vegetable cans should be sterilized in
 a) Boiling water at 100°C for 20-25 minutes b) Irradiated at 100 K rads c) Retort at 10lbs pressure for 20-25 minutes d) Cold sterilization
92. There is a rise in respiration rate & ethylene production coincident with ripening in
 a) Non climacteric fruits b) climacteric fruits c) temperate fruits d) tropical fruits
93. _____ is called as cold sterilization
 a) Freezing b) Irradiation c) Chilling d) Carbonation

94. _____ is a common refrigerant
 a) Ice b) Ammonia c) Ethylene d) CO₂
95. pH _____ is dividing line between acid and non acid foods
 a) 0 b) 7 c) 4.5 d) 10
96. _____ is used as preservative in mango products, it contains carotenoid ~~is~~ to B10
 a) Sodium benzoate b) KMS c) Sorbic acid d) Nitrates
97. Fruit pressure/firmness is measured by _____
 a) Salometer b) Refract meter c) Penetrometer d) Jel meter
98. Appertization is equivalent term to
 a) Pasteurization ~~at 75°C~~ b) blanching c) sterilization ~~> 100°C~~ d) canning
99. Which of the following is a component of pulsing solutions
 a) Glucose b) fructose c) Sucrose d) galactose
100. % of pectin in jelly is
 a) 1 b) 65 c) 33 d) 10
101. _____ requires 65% RH for storage
 a) Onion b) Garlic c) Both d) None
102. Browning involves reaction of
 a) Sugar & vitamins b) sugar & amino acids
 c) sugar & minerals d) vitamins & minerals
103. _____ is a beverage containing 20% fruit part and 15% TSS
 a) RTS b) Nectar c) Cordial d) Squash
104. Individual shrink wrapping is _____
 a) MA packing b) CA packing c) Hypobaric (low pressure) d) ZECC packing
105. Zero energy cool chamber was developed at _____
 a) IHR b) IARI c) CPRI d) ICRISAT
106. There are no maximum limits for _____ preservative
 a) Class II b) Class I c) Class III d) None
107. ZECC maintains _____
 a) Low temperature & low RH b) High temperature & high RH
 c) Low temperature & high RH d) High temperature & low RH
108. _____ is stored in pits
 a) Apple b) ginger c) orange d) cabbage
109. The national policy on food processing aims to increase the level of food processing in organized sector from 2% to 10% in 2010 and _____ % in 2015
 a) 25 b) 30 c) 15 d) 50
110. Highest number of cold storages out of the total in the country are being used for _____ crop
 a) Onion b) apple c) potato d) grapes
111. The lactic acid bacteria are salt tolerant and they can flourish in a brine of about _____ % salt concentration.
 a) 10 b) 25 c) 45 d) 68
112. Alcohol test is used for measuring strength of
 a) Pectin b) protein c) ascorbic acid d) None

113. The trade size of A2/2 can is 401x411 & can contain _____ cm³ of material
 348 b) 484 c) 488 d) 884
114. Sugar act as a preservative above _____ %, while salt above _____ % concentration respectively
 a) 70 & 26 b) 68 & 26 c) 66 & 26 66 & 12
115. Beer is prepared from fermentation of _____
 a) Grape juice b) cashew apple juice barley grains d) none
116. Food poisoning is caused by _____
 Clostridium botulinum b) *Staphylococcus aureus*
 Both a & b d) None
117. Preservation by application of heat protects the food from decomposition because of the following reasons:
 Killing microorganisms b) Inactivation of enzymes
 Both a & b are correct d) Both a & b are wrong
118. Asepsis means
 Killing microorganisms b) Inactivation of enzymes
 Both a & b are correct d) Both a & b are wrong
119. Sterilization achieves
 Partial destruction of microbes (*100x10⁶*)
 No action on microbes (*10⁶*)
 Fermentation c) respiration d) immobilization
 Complete destruction of microbes d) None of these
120. Fermentation is completely stopped in syrup containing _____ % of sugar
 a) 60 b) 62 c) 64 66
121. Decomposition of carbohydrates by microorganisms or enzymes is called
 a) Oxidation fermentation c) respiration d) immobilization
122. Salt exerts preservative action because it has _____ properties
 a) Ionizing b) plasmolytic osmotic all of these
123. Nisin is produced by
 Streptococcus lactis b) *Streptococcus aceti*
 Bacillus subtilis d) *Bacillus lactus*
124. Fruit for canning must be
 Fully mature, ripe and firm b) Half mature and soft
 Unripe and half mature d) Over ripe
125. Preservation method is also called as 'Cold sterilization'.
 Freezing b) refrigeration
 Irradiation d) low temperature preservation
126. Fruits those can only ripen on the tree
 a) False fruits non climacteric c) climacteric d) true fruits
127. _____ method is most suitable for preservation of fruit juices whose flavour is destroyed by heat
 Flash pasteurization b) Irradiation
 Sterilization Freezing
128. Preservation by low temperature is achieved by
 Cold storage b) refrigeration c) freezing all of these
129. A chemical preservative is _____
 a) Sodium chloride b) sugar c) acetic benzoic acid (*NaCl*)

130. Firmness of fruits can be measured by a
 a) penetrometer b) refractometer
 c) allimeter d) tachometer
(All fruits) *(Penetrometer for firmness)*
131. Harvested fruits & vegetables are
 a) non-living
 b) living
 c) pre-living
 d) fermenting
132. The process of rapid removal of heat is called
 a) Pre-cooling b) pre-freezing
 c) pre-heating d) none of these
133. A treatment given to flowers after harvesting by using water to restore turgidity is
 a) Pre-cooling b) hardening
 c) pulsing d) both b & c
134. Which one is non-climacteric?
 a) pineapple b) mango
 c) avocado d) banana
135. Candies fruits coated with a thin transparent coating of sugar are
 a) candies b) glazed fruits
 c) drained fruits d) crystallized fruits
136. Short test is performed in
 a) squash b) cordial
 c) jam d) RTS
137. Crop with low perishability
 a) sweet potato b) mango
 c) ripe tomato d) muskmelon
138. Pickling is preservation of food in
 a) acid b) sugar
 c) common salt d) sodium benzoate
139. Specific gravity is an index of maturity in
 a) mango b) papaya
 c) sapota d) banana
140. Flattening of eyes is an index of maturity in
 a) banana b) pineapple
 c) litchi d) jaman
141. Acidic fruits can be processed at a temperature of
 a) 100°C b) 98°C
 c) 80°C d) 105°C
142. Units used to measure the pungency in capsicum
 a) Centipois b) scorelliae
 c) radz d) gray's
143. Treatment in which products is expose a solution containing sulphur is
 a) Fumigation b) sulphuring
 c) sulphatation d) sweeting
144. Sublimation is associated with
 a) Vacuum drying b) freeze drying
 c) spray drying d) forms & drying
145. Acid content in fruit nectar
 a) 0.2% b) 0.5% - 0.7% (Tom + Fly)
 c) 0.3% - 0.5% (RTS)
 d) 0.1%
146. Mention the DAF food (Inorganic matter)
 a) squash b) cordial
 c) nectar d) jam
147. Dry neck is a physiological disorder in
 a) Mango b) avocado
 c) papaya d) sapota
148. Astringency of fruits is due to the presence
 a) Sugar b) acids
 c) phenols d) volatile compounds
149. Percentage of pectin in jelly is
 a) 1.0 b) 5.0
 c) 10.0 d) 20.0
150. Marmalade is prepared by using
 a) Amla b) grapes
 c) orange d) all of these

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11. Match the following

- 151
- | | | |
|---|------------------------------|---|
| 1 | aseptic canning | A |
| 2 | tomato for processing | B |
| 3 | VITT | C |
| 4 | nectar | D |
| 5 | alcohol acts as preservative | E |
- 152
- | | | |
|---|-----------------------------|---|
| 1 | S.R. Inquired cans | A |
| 2 | Grape guards | B |
| 3 | light transmittance method | C |
| 4 | juice content LAB with fast | D |
| 5 | SO ₂ generation | E |

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- | | | |
|---|--|---|
| 1 | cordial preservative for juice with anthocyanins | A |
| 2 | preservative for juice with carotenoid pigments | B |
| 3 | nitrogenous matter + organic acid | C |
| 4 | Ranging millard reaction | D |
| 5 | 25% sodium benzoate | E |
- 154
- | | | |
|---|---------------|---|
| 1 | ascorbic acid | A |
| 2 | FASSI | B |
| 3 | Turnips | C |
| 4 | GRAS | D |
| 5 | grape juice | E |

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- | | | |
|---|--------------|---|
| 1 | organic acid | A |
| 2 | texture | B |
| 3 | tenderness | C |
| 4 | respiration | D |
| 5 | TSS | E |
- 156
- | | | |
|---|--------|---|
| 1 | NaOH | A |
| 2 | grapes | B |
| 3 | mango | C |
| 4 | tomato | D |
| 5 | banana | E |

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- | | | |
|---|-----------------|---|
| 1 | TSS | A |
| 2 | viscosity | B |
| 3 | fermentation | C |
| 4 | sodium benzoate | D |
| 5 | starch | E |
- 158
- | | | |
|---|----------|---|
| 1 | grapes | A |
| 2 | coconut | B |
| 3 | cardamom | C |
| 4 | apple | D |
| 5 | potato | E |