Fill in the blanks
1. Attar is a product from  
2. Sparkling wine contains  
3. FSSAI is  
4. Curing is done in onion for  
5. Bend neck is post harvest disorder in  

Name the following
6. The major pungecy principle in chillies  
7. Decomposing green pigments in fruits using ethylene  
8. Name a bulbous vegetable suited for dehydration  
9. Growth regulator suppressing sprouting of potato  
10. Name a chemical used for coagulation of rubber latex to separate serum from coagulum  

Write Short notes on ANY FIVE of the following  
1. Role of irradiation in shelf life of fruits and vegetables  
2. Vacuum cooling  
3. Floral preservatives  
4. Enzymatic browning  
5. Maturity indices in tomato  
6. Biochemical changes during ripening  
7. Chemical preservatives  

Answer ANY FIVE of the following  
1. Controlled atmospheric storage  
2. Canning of fruits and vegetables  
3. Waste utilization of horticultural crops  
4. Pre-harvest factors influencing post harvest life of fruits and vegetables  
5. Recent advances in food preservation techniques  
6. Zero Energy Cool chamber  
7. Value added products from pepper  

Write an essay on ANY ONE of the following  
1. Explain in detail the principle of preservation and products developed by fermentation  
2. Discuss in detail on value addition of coconut  

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