Post-Harvest-Multiple Choice Questions

1. Chilling injuries arising from the exposure of the products to a temperature
   a. above the normal physiological range
   b. below the normal physiological range
   c. under poor ventilation condition
   d. in CA storage

2. The volatile toxic substances accumulate in the tissue when fruit are stored in an environment of
   a. above the normal physiological range
   b. below the normal physiological range
   c. under poor ventilation condition
   d. in CA storage

3. What is the form of membrane lipids in fruits and vegetables that are resistant to chilling.
   a. semimfluid
   b. fluid
   c. rigid
   d. solid

4. Fresh fruits, and vegetables as apples, oranges and carrots, keep best at temperature
   a. below freezing
   b. above freezing
   c. at freezing
   d. 20°C

5. “Surface pitting” is a characteristic chilling injury in
   a. apple
   b. pineapple
   c. citrus
   d. banana

6. “Internal discolouration” is a common symptom of chilling injury in
   a. apple
   b. pineapple
   c. citrus
   d. banana

7. The pH of fruit tissues is generally
   a. ≤ 5
   b. ≥ 5
   c. ≥ 7
   d. neutral

8. Which organic acid present in apple
   a. malic acid
   b. citric acid
   c. tartaric acid
   d. benzoic acid

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9. For storing different kinds of fruit together it is essential that their temperature requirement
   a. should be same
   b. should not same
   c. may be different
   d. none of above
10. Pre-cooling of fruit and vegetables is done at a temperature
    a. 5-10°C
    b. 10-12°C
    c. 15-17°C
    d. 15-20°C
11. Which antioxidant is abundant in citrus fruit
    a. Carotenoid
    b. Ascorbic acid
    c. Tocopherol
    d. Flavonoid
12. Lycopene present in
    a. Citrus
    b. Tomato
    c. Mango
    d. Cucumber
13. The enzyme which is responsible for browning of fruit and vegetables is
    a. Lipo-oxidase
    b. Polyphenol-oxidase
    c. Amylase
    d. Protease
14. The enzyme which produce bad smelling aldehydes in vegetables
    a. Lipo-oxidase
    b. Polyphenol-oxidase
    c. Amylase
    d. Protease
15. The microbiological and nutritional shelf life of minimally processed food should be preferably up to
    a. 30 days
    b. 21 days
    c. 7 days
    d. 10 days
16. The quality problem for sliced apple and potato is
    a. Enzymatic browning
    b. Lypolytic rancidity
    c. Hydrolytic rancidity
    d. Putrefaction
17. Enzymatic browning in fruits and vegetables require
    a. Oxygen
    b. Enzyme
c. Copper and substrate
d. All of above

18. The purpose of edible coating in minimally processed fruit and vegetables are
   a. Lower respiration
   b. retard ethylene production
   c. Sealing volatile flavor
   d. All of above

19. In high oxygen modified atmosphere packaging the temperature should be in the range of
   a. 0-3°C
   b. 5-10°C
   c. 10-15°C
   d. < 20°C

20. HP processing of fruit and vegetables mean
   a. High performance
   b. High pressure
   c. High pasteurization
   d. None of above

21. Apples develop “brown heart” a disorder due to accumulation of toxic substances if
   a. Oxygen supply is increased during storage
   b. Oxygen supply is reduced during storage
   c. Carbon dioxide is increased during storage
   d. Carbon dioxide is reduced during storage

22. Fruits like banana, figs, grapes are more susceptible to development of “black mould rots” due to
   a. Rizopus
   b. Penecillium
   c. Aspergillus niger
   d. Gloeosporium

23. Criteria for harvesting of tomatoes are
   a. colour
   b. % sugar and % acid
   c. oil
   d. a and b

24. The post harvest losses are
   a. Qualitative
   b. Quantitative
   c. Physiological
   d. All of above

25. The causes of post harvest losses are
   a. Physiological deterioration
   b. Mechanical damage
   c. Diseases, insect and pest
   d. a, b, and c

26. Stages of post harvest losses are
a. Harvesting  
b. Packaging  
c. Transportation / storage  
d. All of above

27. True teas come from which portion of plant  
a. Leaves  
b. Beans  
c. Stem  
d. Tuber

28. In drying of fruit which chemical is used to minimize browning  
a. Carbon dioxide  
b. Sulphur dioxide  
c. Benzene  
d. Chlorophyll

29. How much produced is wasted due to improper post harvest handling  
a. about 40%  
b. 10%  
c. 5%  
d. 2%

30. Best timing of harvesting of fruit during the day is  
a. Evening  
b. Morning  
c. Early morning  
d. After noon

31. The fruit which are harvested by hand  
a. Apple  
b. Citrus  
c. Tomato  
d. All of above

32. The main types of mechanical damages are  
a. Cuts  
b. Compression / rubbing  
c. Impacts  
d. All of above

33. Principle method to dehydrate coffee beans extract  
a. Tunnel drying  
b. Drum drying  
c. Spray drying  
d. None of above

34. Ripening of fruit requires  
a. Hormone  
b. Enzymes  
c. CO₂  
d. Oxygen

35. CA storage stands for
a. Controlled atmosphere  
b. Centrally air conditioned  
c. Completely air conditioned  
d. None of the above

36. Main objective of vegetable blanching is
   a. Inactivation of bacteria  
b. Inactivation of enzymes  
c. Fixation of color  
d. Removal of tissue gas

37. Causative spoilage organisms of dried fruits and vegetables are
   a. Mould  
b. Yeast  
c. Bacteria  
d. All of them

38. Bacterial growth is generally impossible when water activity reduces below
   a. 0.80  
b. 0.70  
c. 0.60  
d. 0.90

39. Fermentation involved in mango pickle production is
   a. Butyric acid  
b. Lactic acid  
c. Acetic acid  
d. Alcoholic

40. Potassium Sorbate in fruits and vegetable preservation is most effective against
   a. Yeast  
b. Mould  
c. Mould & yeast  
d. Bacteria

41. Organic acid as preservative are particularly effective against
   a. Putrefaction  
b. Rancidity  
c. Autolysis  
d. Lipolysis

42. Storage life of fruits and vegetables is extended by keeping them in an atmosphere
   a. High in CO₂ & low in oxygen  
b. High in oxygen & low in CO₂  
c. At low temperature  
d. At high relative humidity

43. Fruit flavour is complex of
   a. Taste and color  
b. Taste and appearance  
c. Taste and aroma  
c. All of above
44. Plant hormone that play a key role in the ripening and senescence of fruits and vegetables is
   a. Papain
   b. Auxins
   c. Ethylene
   d. None of the above

45. Which crops have the natural dormancy period
   a. Bulb crops
   b. Root crops
   c. Tuber crops
   d. All of the above

46. Most suitable material for canning of vegetables is
   a. Glass
   b. Tin plate
   c. Plastic
   d. Aluminum

47. Most suitable method for vegetable blanching is by
   a. Hot water
   b. Steam
   c. Hot air
   d. Microwave

48. Temperature, concentration of CO₂ & oxygen are the main environmental factors which influence the
   a. Rate of growth of fruits & vegetables
   b. Rate of respiration
   c. Yield
   d. All of the above

49. The fruit which is injured by exposure to temperature less than 11°C is
   a. Apple
   b. Pear
   c. Orange
   d. Banana

50. The main environmental factor in determining the rate of transpiration is
   a. Temperature
   b. Oxygen
   c. Carbon dioxide
   d. Relative humidity

51. Toxins produced during aerobic respiration of plant tissues that kills the cells if not removed are
   a. Ethyl Alcohol & acetaldehyde
   b. Formaldehyde
   c. Phytate
   d. None of the above

52. “Bitter pit” a storage disorder of apple is caused by any one of the following deficiency of the tissue
a. Iron  
b. Calcium  
c. Nitrogen  
d. Potassium

53. Soft rot of citrus fruits is due to  
a. Pencillium  
b. Rhizopus  
c. Mucor  
d. Aspergillus

54. Criteria for harvesting of citrus fruits is based on  
a. Color  
b. Iodine  
c. Percentage of oil  
d. Sugar and acid ratio

55. Relative humidity generally recommended for the storage of fruits is  
a. 70-80%  
b. 90-100%  
c. 85-95%  
d. less than 70%

56. In CA storage oxygen concentration is reduced from 21% to  
a. 15%  
b. 10%  
c. 3%  
d. 7%

57. Eutectic temperature is the temperature at which product  
a. Starts to freeze  
b. About to freeze  
c. No more freezeable water is left  
d. None of the above

58. Sparkling water consist of carbonated distilled water and salts in which CO₂ gas is added at the rate of  
a. 0.1-0.2 volume  
b. 0.2-0.3 volume  
c. 4-5 volume  
d. 0.7-0.8 volume

59. Ion-exchange resins are not preferred for water purification because of  
a. High cost  
b. Less Senstitivy  
c. Inefficiency  
d. All of the above
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