

Postharvest Technology Question Bank (2+1)



Give the Answers of following Questions:

Q1/a- Answer Yes or No then correct mistakes:

1. Carbohydrates are essential components of nucleic acids as in the case of fructose.
2. Fat soluble vitamins are A, D, E and K.
3. Heat produced during respiration is called vital heat.
4. Cross-pollination - when pollen are deposited on the stigma of another flower of the same plant and species.
5. Sucrose is fructose and glucose combined.
6. Oxidative Phosphorylation in inner membrane of mitochondria under aerobic conditions only.
7. The magnitude of postharvest losses in fresh fruits and vegetables is an estimated 5 to 25 percent in developing countries.
8. Indirect losses those due to deterioration in quality or acceptability of the product up to the point of complete rejection by the consumer.
9. Increase Vertical by raising yields per Acre result of the use of high production, the application of appropriate technological methods.
10. Vitamins and minerals are macro nutrient and bioactive compounds.
11. Water Soluble Vitamins are B₁ and B₆.
12. Respiration involves combining O₂ in the air with in-organic molecules in the tissue.
13. Heat produced during respiration is called field heat.
14. Carbohydrates are essential components of nucleic acids as in the case of fructose.
Increase production vertically by raising yields per Acre result of the use of high production, the application of appropriate technological methods.
15. Proteins are polymers of some 21 different amino acids joined together by ester linkage.
16. Oxidation of pyruvic acid in cytoplasm of the cell, Operates both under aerobic as well as anaerobic conditions.
17. The ratio of the volume of O₂ consumed to the volume of CO₂ evolved in respiration is called the respiratory quotient

18. Mineral substances are present as salts of organic or inorganic acids or as complex organic combinations.
19. When organic acids are used in respiration, the RQ is more less than 1.
20. Beans are main source of protein.

Q/2- What is Post-Harvest Technology and the purpose of it?

Q/3- Enumerate each of the following:

1. Post-harvest losses effect on.
2. Fruit and vegetables are important commodity for Human consumption.
3. Effects of plant hormones depend on.
4. Pre-harvest factors affecting quality.
5. Some properties of sugars are.
6. Technologies for minimizing the losses.
7. Type of pathogen involved in the decay.
8. Lipids compounds include.
9. Responsiveness to ethylene will depend on.

Q/4- Explain how classify fruit and vegetables according to their ability to the store with example?

Q/5- Define the following terms:

| | | | | |
|-----------------|-----------|---------------|----------|----------------|
| Enzyme | Fruit set | Inulins | Loss | Plant hormones |
| Chilling injury | | Packing house | Pericarp | Transpiration |

Q6/- What is the reason of:

- 1- Ethylene is gas and hormone.
- 2- Fresh horticultural crops have require different suitable conditions during marketing.
- 3- Seed had a great effect in the growth of the fruit and increase the size of the fruit.
- 4- Crops are harvested at the completion of growth and crops are harvested at ripen stage.
- 5- Fruit consumption facilitates the neutralization of noxious uric acid reactions and contributes to the acid-basic equilibrium in the blood.

- 6- Light intensity increases the rate of transpiration.
- 7- Citrus fruit is non-climacteric fruit.
- 8- The storage life of commodities varies inversely with the rate of respiration.
- 9- Increasing of fruit softening at ripe stage.
- 10- Growth curve of date palm fruit is simple sigmoid curve.

Q/7- Give two examples for:

- 1. Sprouting
- 2. Rooting
- 3. Elongation & Curvature
- 4. Seed Germination
- 5. Highest vegetables pectin content
- 6. Climacteric fruit Vegetable main iron sources
- 7. Fruit contains Tartaric acid
- 8. Plant Hormone for cell division

Q8- Define the Respiration quantum? Why its value is ≥ 1 ?