

QUESTION BANK- Post Harvest Management

- Example of non-Climacteric fruit
 - Pineapple
 - Litchi
 - Grape
 - All of these**
- Packaging material for cut flowers
 - Wooden boxes
 - Plastic boxes
 - Cardboard boxes**
 - Carettes
- Emission of Ethylene during transportation of cut flowers cause a disorder which called as:
 - Bud opening
 - Sleepiness**
 - Bent neck
 - Calyx splitting
- First commodity for which grading and marketing rules were framed is
 - Tomato
 - Mango
 - Grape**
 - Onion
- Precursor of Ethylene is
 - Tryptophane
 - Methionine**
 - ABA
 - IAA
- Cauliflower curds can be stored for a month at -
 - 0°C with 85-90% RH**
 - 15°C with 60-80% RH
 - 15 °C with 60-65% RH
 - 20 °C with 50-70% RH
- For curing, sweet potato are kept for 10 days at:
 - 25 °C and 85% RH
 - 40°C and 70% RH
 - 80 °C and 30% RH**
 - 30 °C and 80% RH
- "Elephant's Foot Yam" is rich source of Vitamin :
 - A and B**
 - B and C
 - C and D
 - Only B
- Tomato fruits for canning are harvested at:
 - Mature green stage
 - Red ripe stage**
 - Immature green stage
 - Half-ripe/pink stage
- Which chemical is used for controlling sprouting of onions in storage ?

- (A) **Maleic Hydrazide (MH)** (B) Ethylene (C₂H₄)
- (C) GA, (D) All of these
11. Melons for distant marketing are picked at:
- (A) Half-slip stage (B) Full-slip stage
- (C) **Green mature stage** (D) None of these
12. For distant marketing, tomato fruits are harvested at:
- (A) Immature green stage (B) **Mature green stage**
- (C) Turning stage (D) Red ripe stage
13. For Low Sugar content, potato tubers are stored at:
- (A) 5°C (B) **10 °C**
- (C) 15°C (D) 20°C
14. For long-term storage, potato should be stored at:
- (A) 0-5°C (B) 5-10°C
- (C) 10-15°C (D) **15-20°C**
15. Tomato fruits for processing, are picked at:
- (A) Pink stage (B) **Hard ripe stage**
- (C) Over ripe stage (D) Mature stage
16. For longer storage of cucumber fruits, the temperature should be
- (A) 5°C (B) 10°C
- (C) **20°C** (D) 25°C
17. The Limiting Amino acid in green vegetables is :
- (A) Arginine (B) Lysine
- (C) **Methionine** (D) Tryptophan
18. Staple vegetable in Indian diet
- (A) Tomato (B) Cauliflower
- (C) **Potato** (D) Chilli
19. **Potato content Carbohydrate:**
- (A) **12%** (B) 22%
- (C) **32%** (D) 42%
20. Common refrigerant used in cold storage in our country
- (A) Ethylene (B) Carbide
- (C) **Ammonia** (D) Sodium Benzoate

21. Mango variety with strong flavour is

(A) Dashart

(C) Langra

(B) Sindhu

(D) Fazli

22. Pineapple variety for canning

(A) Queen

(C) Mauritius

(B) **Kew**

(D) Cayenne

23. Richest source of Riboflavin

(A) Papaya

(C) **Bael**

(B) Mango

(D) Karonda

24. Richest source of iron

(A) Mango

(C) Pomegranate

(B) Bael

(D) **Dry Karonda**

25. Example of Climacteric fruit

(A) Banana

(C) Litchi

(B) Citrus

(D) Grape