

**CBSE Question Paper – 2010**  
**POST HARVEST TECHNOLOGY &**  
**PRESERVATION**  
**(Theory) paper III**  
**Class – XII**

**Time allowed: 2 hours**

**Maximum Marks: 30**

Instructions: Attempt all questions.

1. What is jam? Describe different steps in the method of preparation of Pineapple jam.

2+4

2. Give two differences between each of the following :

2+2+2

(i) Chutney and Sauce

(ii) Cellulose and Starch

(iii) Lye peeling and Mechanical peeling

3. Write in brief the principle of removal of moisture in fruit and vegetable preservation.

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**Other Educational Websites:**

[ICSEGuess.com](http://ICSEGuess.com) | [NIOSGuess.com](http://NIOSGuess.com) | [IGNOUGuess.com](http://IGNOUGuess.com) | [IITGuess.com](http://IITGuess.com) | [MagicSense.com](http://MagicSense.com) | [AIPMTGuess.com](http://AIPMTGuess.com) |  
[AIEEEGuess.com](http://AIEEEGuess.com) | [IndiaGuess.com](http://IndiaGuess.com)

4. Define growth regulators. Explain the role of any two growth regulators in regulating the storage life of fruits and vegetables.

2+4

5. What points will be considered while setting up a fruit processing industry? Discuss. Mention three reasons for its slow progress in India.

4+2

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