

17582

16117

2 Hours / 50 Marks

Seat No.

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- Instructions :** (1) All Questions are *compulsory*.
(2) Answer each next main Question on a new page.
(3) Figures to the right indicate full marks.

Marks

1. Answer any SEVEN :

14

- (a) Write relationship between dry and wet basis moisture content.
- (b) State factors, affecting on drying process.
- (c) Write specific utility of a magnetic separator.
- (d) Write importance of bagging.
- (e) Explain the term : fineness modulus.
- (f) State Rittinger's law.
- (g) Define :
 - (i) Crusher
 - (ii) Grinder
- (h) Explain use of a bucket elevator.
- (i) Write criteria for selection of fruits.
- (j) Name machineries used in preparation of jam and jelly.

2. Answer any FOUR :

12

- (a) Write importance and scope of post harvest technology.
- (b) Explain working of solar dryer.
- (c) Explain working principle of spiral separator.
- (d) Describe a slurry treater.
- (e) Describe maintenance of a screw conveyor.
- (f) Explain process for preparation of squash.

3. Answer any FOUR :**12**

- (a) Describe process of drying : Falling rate period.
- (b) Difference between flat bed dryer and a tray dryer.
- (c) Describe working of a specific gravity separator.
- (d) Explain general principle of storage.
- (e) Explain principle of oil extraction.
- (f) Explain working of Air screen cleaner.

4. Answer any FOUR :**12**

- (a) Explain working principle of a 'rotary dryer'.
 - (b) Describe use of a 'scalper'.
 - (c) State changes occurs in stored product during storage.
 - (d) Draw a labelled diagram of a 'hammer-mill'.
 - (e) Describe a method of 'Can sealing'.
 - (f) Describe a method to prepare a marmalade.
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