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Multiple Choice Questions (MCQ) in Food Technology

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PREFACE

Agricultural production in the country is growing at the rate of 3.5% per annum resulting in marketable surplus in food grains and other agricultural commodities such as horticultural produce, fisheries and animal products etc. This increased agri-horticultural production and animal products would warrant their processing in order to avoid post-harvest losses and at the same time leading to value addition. Thus, here lies the importance of Food Science and Technology discipline in the field of agriculture.

The post harvest losses in the country today are very high (about 30% of total production) in comparison with the post harvest losses (about 5% or less) in most developed countries and some of the developing countries. This is causing tremendous economic loss and making the agricultural activity a commercially unviable proposition to the farmers. The value of post harvest losses has been estimated to be approx. Rs 50,000 crores at national and nearly Rs. 5,000 crores per year at state level. The heavy post harvest losses of fruits and vegetables are attributed to their perishable nature. So, there is an urgent need for post harvest processing of these commodities. Presently, only 2-3% of all agricultural production is processed in the country or state with a low value addition of 35% or so. This is appreciably low in comparison with the reported 50-70% processing and 400-500% value addition in most developed and some of the developing countries around the world. The agro-processing adds value to the produce and helps farmers to get remunerative prices. This can make agriculture a sustainable and a commercially viable activity in the State. Keeping in view the globalization, privatization and liberalization policies in international trade for agriculture based produce and products, the food processing industry will grow and expand rapidly. To operate this sector most efficiently, increased skilled manpower will be required for commercial food processing units, R and D departments, research and educational institutes and quality control departments.

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Answer Key

