

The technology increases food insecurity

[CPT514] Physical method of determining maturity includes all BUT:
Acidity

[CPT514] The oxidative break down of more complex substrates normally present in cells such as sugars, starch and organic acids to simpler molecules is called:
respiration

[CPT514] Relative Humidity can be controlled by all the following EXCEPT:
Putting away produce in dark areas to prevent ripening process

[CPT514] Fruits harvested at full maturity stage and ripen after harvest are called:
climateric fruits

[CPT514] Light transmission properties used to measure the degree of maturity of fruits is known as:
Optical

[CPT514] What is the maturity index for sweet corn?
Exudes milky sap from kernel if cut

[CPT514] Chemicals that hasten ripening include all BUT:
Alar

[CPT514] Chemicals used to delay ripening of fruit and vegetables includes all BUT:
(Cycocel)-2 chloroethyl

[CPT514] What is the maturity index for okra?
Desirable size reached and the tips of which can be snapped readily

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