

TEST 1 INGLESE tecnico discipline "chimico-biologiche"

- 11) After the field, post-harvest processing is usually continued in a .....
- a parent plant
  - b facility
  - c packing house**
  - d shed
- 12) Various methods of..... and atmosphere-controlled environments, are employed to prolong freshness.
- a high-speed cooling**
  - b operations
  - c storage temperature
  - d mechanization
- 13) The period during which consumption is considered acceptable is defined as the time of postharvest.
- a senescence
  - b commodity
  - c shelf life**
  - d appearance
- 14) ..... of fruit can be delayed, and thus their storage prolonged, by preventing fruit tissue respiration.
- a coating
  - b ripening**
  - c bruising
  - d cutting
- 15) Each ..... has an optimum range for storage temperature and humidity.
- a crop**
  - b ground
  - c field
  - d refrigerator

TEST 2 INGLESE tecnico discipline "chimico-biologiche"

- 11) Postharvest ..... in tomato fruit is reduced by raising fruit nitrous oxide (NO) content with sodium nitroprusside.
- a **chilling injury**
  - b temperature tolerance
  - c deterioration
  - d cold tolerance
- 12) Active packaging with carbon dioxide and oxygen scavengers extended the ..... of fresh strawberries.
- a ripening
  - b freshness
  - c firmness
  - d **shelf-life**
- 13) Drying is the ..... process most frequently applied to fruits.
- a dehydration
  - b moisture
  - c **preservation**
  - d processing
- 14) Different antioxidant compounds were tested to prevent ..... of fresh-cut artichokes.
- a rancid
  - b digestibility
  - c stability
  - d **browning**
- 15) To process and preserve fresh produce successfully, the spoilage agents must be destroyed without ruining the nutritional value or ..... of the produce itself
- a **palatability**
  - b biological changes
  - c retention
  - d desiccation

TEST 3 INGLESE tecnico discipline "chimico-biologiche"

- 11) A ..... provides an essential means of livelihood to its owner and must be economically practical for the particular climate in which it stands
- a hydroponics
  - b climate control
  - c greenhouse**
  - d french drain
- 12) We are market leaders in the ..... and manufacture of quality horticultural products.
- a supply**
  - b plant species
  - c facility
  - d nursery
- 13) ..... are often classified as either climbers or creepers
- a stems
  - b vines**
  - c vertical supports
  - d trellises
- 14) ..... are measured in terms of the total hours needed during a dormant or winter period in which the temperature is below 45°F and above 32°F.
- a blooming plants
  - b grafts
  - c seeding beds
  - d chilling requirements**
- 15) ..... are unheated outdoor hardscape structures composed of a wooden or concrete framework and covered with glass or clear plastic.
- a seedlings
  - b shelters
  - c cold frames**
  - d hot beds