Questions 23-33 are based on the following passage and supplementary material.

How Do You Like Those Apples?

Marketed as SmartFresh, the chemical 1-MCP (1-methylcyclopropene) has been used by fruit growers since 2002 in the United States and elsewhere to preserve the crispness and lengthen the storage life of apples and other fruit, which often must travel long distances before being eaten by consumers. 23 1-MCP lengthens storage life by three to four times when applied to apples. This extended life allows producers to sell their apples in the off-season, months after the apples have been harvested. And at a cost of about one cent per pound of apples, 1-MCP is a highly cost-effective treatment. However, 1-MCP is not a panacea for fruit producers or sellers: there are problems and limitations associated with its use.

23

Which choice most effectively combines the underlined sentences?

A) When applied to apples, 1-MCP lengthens storage life by three to four times, allowing producers to sell their apples in the off-season, months after the apples have been harvested.

B) Producers are allowed to sell their apples months after they have been harvested—in the off-season—because 1-MCP, when applied to apples, lengthens their storage life by three to four times.

C) 1-MCP lengthens storage life, when applied to apples, by three to four times, allowing producers to sell their apples months after the apples have been harvested in the off-season.

D) Months after apples have been harvested, producers are allowed to sell their apples, in the off-season, because 1-MCP lengthens storage life when applied to apples by three to four times.

CONTINUE

[1] 1-MCP works by limiting a fruit's production of ethylene, **24** it is a chemical that causes fruit to ripen and eventually rot. [2] While 1-MCP keeps apples **25** tight and crisp for months, it also limits **26** their scent production. [3] This may not be much of a problem with certain kinds of apples that are not naturally very fragrant, such as Granny Smith, but for apples that are prized for their fruity fragrance, such as McIntosh, this can be a problem with consumers, **27** that will reject apples lacking the expected aroma. [4] But some fruits do not respond as well to 1-MCP as others **28** did, and some even respond adversely. [5] Furthermore, some fruits, particularly those that naturally produce a large

24

A) NO CHANGE
B) being
C) that is
D) DELETE the underlined portion.

25

A) NO CHANGE
B) firm
C) stiff
D) taut

26

A) NO CHANGE
B) there
C) its
D) it's

27

A) NO CHANGE
B) they
C) which
D) who

28

A) NO CHANGE
B) do,
C) have,
D) will,

CONTINUE

amount of ethylene, do not respond as well to 1-MCP treatment. [6] Take Bartlett **29** pears, for instance, unless they are treated with exactly the right amount of 1-MCP at exactly the right time, they will remain hard and green until they rot, and consumers who experience this will be unlikely to purchase them again. **30**

29

A) NO CHANGE
B) pears, for instance:
C) pears for instance,
D) pears. For instance,

30

To make this paragraph most logical, sentence 4 should be placed

A) where it is now.
B) after sentence 1.
C) after sentence 2.
D) after sentence 5.

CONTINUE

Finally, researchers have found that 1-MCP actually increases susceptibility to some pathologies in certain apple varieties. For example, Empire apples are prone to a condition that causes the flesh of the apple to turn brown. Traditionally, apple producers have dealt with this problem by leaving the apples in the open air for three weeks before storing them in a controlled atmosphere with tightly regulated temperature, humidity, and carbon dioxide levels. As the graph shows, the flesh of untreated Empire apples that are first stored in the open air undergoes **31** roughly five percent less browning than the flesh of untreated Empire apples that are immediately put into storage in a controlled environment. However, when Empire apples are treated with 1-MCP, **32** their flesh turns brown when the apples are first stored in the open air, though not under other conditions. Although

31

Which choice offers an accurate interpretation of the data in the graph?

A) NO CHANGE
B) slightly more browning than
C) twice as much browning as
D) substantially less browning than

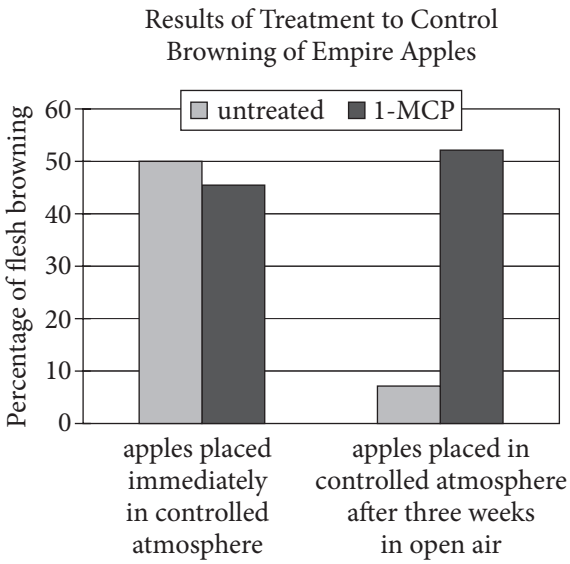
32

Which choice offers an accurate interpretation of the data in the graph?

A) NO CHANGE
B) roughly half of their flesh turns brown, regardless of whether the apples are first stored in the open air.
C) their flesh browns when they are put directly into a controlled atmosphere but not when they are first stored in the open air.
D) their flesh turns brown when they are first stored in the open air, though not as quickly as the apple flesh in an untreated group does.

CONTINUE

researchers continue to search for the right combination of factors that will keep fruits fresh and attractive, **33** the problem may be that consumers are overly concerned with superficial qualities rather than the actual freshness of the fruit.



Adapted from Hannah J. James, Jacqueline F. Nock, and Chris B. Watkins, "The Failure of Postharvest Treatments to Control Firm Flesh Browning in Empire Apples." ©2010 by The New York State Horticultural Society.

33

The writer wants a conclusion that conveys how the shortcomings of 1-MCP presented in the passage affect the actions of people in the fruit industry. Which choice best accomplishes this goal?

A) NO CHANGE

B) many of the improvements to fruit quality they have discovered so far have required trade-offs in other properties of the fruit.

C) for now many fruit sellers must weigh the relative values of aroma, color, and freshness when deciding whether to use 1-MCP.

D) it must be acknowledged that 1-MCP, despite some inadequacies, has enabled the fruit industry to ship and store fruit in ways that were impossible before.

CONTINUE