

# KERALA AGRICULTURAL UNIVERSITY

B.Tech (Food.Engg) 2012 Admission  
IV<sup>th</sup> Semester Final Examination- July -2014

Cat. No: Fdpr.2201

Title: Post Harvest Engineering of horticultural Crops (2+1)

Marks: 80

Time: 3 hours

## Part A

Answer the following

(10 × 1.0 =10.0)

Fill up the blanks

1. Non-enzymatic browning is also called as \_\_\_\_\_.
2. If respiration of fruits stops after harvest is called as \_\_\_\_\_.
3. \_\_\_\_\_ is maturity index for tomato.
4. Papaya produces \_\_\_\_\_ ethylene than grapes.
5. Sprouting of potato can be prevented by \_\_\_\_\_.
6. \_\_\_\_\_ pretreatment is given for colour fixation during drying.
7. TSS in jelly as per FPO specification is \_\_\_\_\_%.
8. \_\_\_\_\_ peeling is used for peeling onions.
9. Shelf life of fruits can be increased by storing at \_\_\_\_\_ CO<sub>2</sub> concentration.
10. Tomato is classified as \_\_\_\_\_ acid food.

## Part B

Answer any TEN of the following

(10 × 3.0 =30.0)

Write short note on

1. Post harvest losses
2. Maturity indices
3. Blanching
4. Water activity
5. Chemical dips.
6. Jam production.
7. Modified atmospheric storage
8. Osmotic dehydration
9. Irradiation
10. Tomato products
11. Products from banana.
12. Physiological loss in weight

**Part C**

Answer any SIX questions

(6 × 5.0 =30.0)

1. Explain measurement of maturity index measurement.
2. Discuss dehydration of fruits and vegetables?
3. Explain minimal processing of fruits and vegetables.
4. Discuss citrus fruits processing and preservation.
5. Discuss processing of mushroom.
6. What are the basic requirements for packaging of horticultural crops?
7. Discuss cooling load calculations in cold storage.
8. Explain vacuum packaging of fruits.

**Part D**

Answer any ONE question

(1 × 10.0 =10.0)

1. Discuss controlled and modified atmospheric storage of fruits & vegetables.
2. Discuss processing of mango and pineapple?

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