

KERALA AGRICULTURAL UNIVERSITY

B.Tech (Food. Engg) 2013 Admission
IVth Semester Final Examination-June/July -2015

Cat. No: Fdpr.2201

Marks: 50.00

Title: Post harvest Engineering of Horticultural Crops (2+1)

Time: 2 hours

I Fill up the blanks

(10 x 1=10)

1. Canning is also known as _____
2. Blanching is used to destroy _____ in vegetables and fruits prior to further processing
3. Refractometer is used to measure the _____ of the fruits
4. Sublimation occurs in _____ drying
5. _____ is the process of restoring moisture to a dried food

Write True or False

6. Phosphine is used to control insects in storage structures
7. Pre-cooling is done to remove field heat of crops
8. The water activity of the dehydrated material is higher
9. 10 KGy is recommended as the safe dosage for irradiation of food material
10. Spray dryers are not used for production of juice powders.

II Write short notes on any FIVE questions

(5 x 2=10)

1. Sorting
2. Minimal processing
3. Non-climacteric fruits
4. Pretreatments of vegetables
5. Maturity indices
6. Sphericity
7. Osmotic dehydration

III Write short essays on any FIVE questions

(5 x 4=20)

1. Explain direct methods of preservation of mushroom and their byproducts utilization
2. Give flow chart for a) Canning of pineapple slices b) Jam preparation from mixed fruits
3. Explain modified and controlled atmospheric storage
4. Explain the factors affecting the post harvest losses
5. Explain fluidized bed drying with neat figure
6. Explain the changes during ripening of fruits
7. What are the different pre-cooling methods .Explain forced air cooling