

KERALA AGRICULTURAL UNIVERSITY

B.Tech (Food . Engg) Degree Programme 2014 Admission

IVth Semester Final Examination- June – July 2016

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. Brix in jam is measured using _____
2. Mango is classified as _____ fruits based on respiration
3. _____ reduces water activity.
4. Banana emits ethylene during _____
5. Millard reaction is caused during _____ of fruits.
6. TSS in jelly as per FPO specification is _____%.
7. _____ is called as cold sterilization method.
8. Sulphur treatment is given for _____ during drying.
9. _____ is used a medium in osmotic dehydration of fruits.
10. _____ and temperature are maintained in cold storage.

II Write short notes ANY FIVE

(5 x 2 =10)

1. Post harvest losses
2. Vacuum Dryer
3. Water activity
4. Edible coating
5. Controlled atmospheric storage
6. Osmotic dehydration
7. Precooling

III. Explain ANY FIVE of the following

(5 x 4 =20)

1. Explain cut flower preservation.
2. Discuss about Irradiation.
3. Discuss dehydration of fruits and vegetables?
4. Discuss processing of pineapple.
5. Discuss processing and preservation of tomato.
6. Explain methods used for processing and packaging of mushroom.
7. Discuss processing and preservation of mango.

IV. Write essay on ANY ONE

(1 x 10=10)

1. Discuss various dryers used for dehydration of fruits and vegetables.
2. Explain various factors affecting shelf life of fresh fruits and vegetables.
