



KERALA AGRICULTURAL UNIVERSITY
B. Tech.(Food Technology) 2023 & previous admission
V Semester Final Examination – January 2026

Pafe.3128

Food Storage Engineering (2+1)

Marks: 50
Time: 2 hours

I Fill in the blanks (10x1=10)

1. The Gas.....is used for the ripening of the fruits.
2. The humidity of the air is measured by.....
3. Strawberry is atype of fruit on the basis of ripening process.
4. The capacity of morai storage structure is.....
5. CAP is the abbreviated form of

State True or False

6. The moisture condenses at the bottom of silos during winter.
7. Nitrogen oxide is used in fumigation of stored material.
8. The capacity of storage bags is covered under the functional design.
9. Zero Energy Cool Chamber works on evaporative cooling.
10. Airy theory determine the lateral pressure of deep and shallow bins.

II Write short notes on ANY FIVE of the following (5x2=10)

1. What is senescence?
2. Define pit silos.
3. What is ethylene bio-synthesis?
4. What is purpose of Seed coating?
5. What is fumigation?
6. Define Rankine coefficient.
7. What is hypobaric storage?

III Answer ANY FIVE of the following (5x4=20)

1. What are the sources of insect infestation in stored grains?
2. Write about the moisture and temperature changes in stored grains?
3. What is ton of refrigeration and its use in cold stores?
4. Write about the classification of fruit and vegetables on the basis of their shelf life or moisture content?
5. Write about the Pusa bin, its use and construction.
6. Suggest storage structure for foodgrains for 3-4 months.
7. Write about the pressure distribution inside the bin during loading and unloading.

IV Write an essay on ANY ONE of the following (1x10=10)

1. Write about the aeration, its purposes and theory, system design and operation for the stored foodgrains.
2. Write about the functional, structural and thermal design of cold stores.
