KERALA AGRICULTURAL UNIVERSITY B.Tech (Food.Engg) 2010 Admission

IVth Semester Final Examination- July -2013

Cat. No: Fdpr.2201	Marks: 80
Title: Post Harvest Engineering of horticultural Crops (2+1)	Time: 3 hours

1 Answer the followings

(1 x10 =10.0)

- TSS of the food material is expressed in ______
- The required gas composition is monitored in ______storage
- 3. Refractometer is used to measure the ______ of the fruits.
- 4. Sublimation occurs in _____drying
- 5. Case hardening is due to _____

True or False

- 6. Air tight packaging functions similar to modified atmosphere packaging
- 7. Pre-cooling is done to remove field heat of crops.
- 8. Glycerol mono stearate is not used as the food foaming and stabilizing agent
- 9. Drum dryer can be used to produce powder from the food material
- 10. Ethylene is evolved /required during ripening of fruits.

II Answer any ten of the following

- 1. Fruit maturity criteria
- 2. Mechanical injury
- 3. Blanching
- 4. Cold storage
- 5. Fluidized bed dryer
- 6. Irradiation
- 7. Processed products from Mango
- 8. Dehydration
- 9. Infestation control
- 10. Water activity
- 11. Jam and jelly
- 12. Drying curves

(3x10=30.0)

III. Answer any six of the following . Draw figure wherever necessary

(6x5=30.0)

- 1. Explain the process of enzymatic and textural changes during ripening.
- 2. Give flow charts for a) canning of pineapple slices b) Jam preparation from mixed fruits
- 3. Explain modified and controlled atmosphere storage.
- 4. Explain the types of evaporators
- 5. Explain the process of foam mat drying
- 6. Explain the procedure used for calculating cooling load for perishables
- 7. Explain the methods used to design, control and maintenance os storage structures
- 8. What are the different methods of pre-cooling methods?. Explain forced air cooling

IV Write essay on any one

(1x10 = 10.0)

- 1. What is packaging? Give requirements and functions of packaging material. What are the different types of packaging material?
- 2. Explain the process of preparing processed foods from tomato, banana and pine apple