

KERALA AGRICULTURAL UNIVERSITY

B.Tech.(Food Engg.) 2015 Admission
IV Semester Final Examination – July - 2017

Q. No: Fdpr 2201

Marks: 50

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

Time : 2 hours

I. Fill up the blanks / State True or False:

(10 x 1=10)

1. ----- is done to remove field heat after harvest.
2. Enzyme responsible for browning in apple is-----
3. Potato is peeled using ----- type peeler
4. Cold storage temperature for banana is -----
5. Soya protein is used as -----in foam mat dryer.
6. Potatoes are irradiated to prevent sprouting.
7. In freeze dryer, drying is achieved by floating the material in hot air.
8. In evaporative cooling, air is cooled by evaporation of water.
9. Compositions of gases are maintained in vacuum packaging
10. Waxing of fruits enhances shelf life by reducing respiration.

II. Write short notes on ANY FIVE:

(5x 2=10)

1. Define maturity indices.
2. Differentiate cleaning and grading.
3. Steps in canning of fruits.
4. What is chilling injury?
5. Explain the principle of quick freezing.
6. Explain the principle of evaporative cooling.
7. What is fruit ripening?

III Write answers on ANY FIVE:

(5 x 4=20)

1. Explain factors causing spoilage of fruits.
2. What are pretreatments required for preservation of fruits and vegetables.
3. Explain the principle of foam mat drying.
4. Define minimal processing.
5. Define modified atmospheric packaging.
6. What is hurdle technology?
7. Write a note on lye peeling.

IV. Write essay on any ONE

(1 x 10=10)

1. Discuss on preparation of jam and jelly from fruits.
2. Explain the working of fluidized bed dryer with neat sketch.
