



KERALA AGRICULTURAL UNIVERSITY
B.Tech.(Food Engg) 2016 Admission
IV Semester Final Examination-July 2018

Fdpr.2201 Post Harvest Engineering of Horticultural Crops (2+1)

Marks: 50
Time:2 hours

I Fill up the following blanks: (10x1=10)

- 1 Removal of field heat is called as
- 2 refers as ripening hormone.
- 3 Give an example for non- Climacteric fruit
- 4 Fruit firmness is measured by.....
- 5 is used for the *drying* of food especially *fruits* and *vegetables*

State True or False

- 6 Climacteric fruits ripen after harvest
- 7 *Hypobaric* storage do not reduce ethylene production and respiration rates
- 8 Ketchup can be prepared from tomato
- 9 High concentration of sucrose is used to improve the flower shelf life
- 10 Sodium benzoate is a common *preservative* in acid or acidified foods such as *fruit*

II Write Short notes on any FIVE of the following (5x2=10)

- 1 Physiological maturity.
- 2 Blanching.
- 3 How the respiration rate of fruit or vegetable is measured?
- 4 Advantages of pre-cooling.
- 5 Minimal processing of fruits and vegetables?
- 6 Benefits of packaging of horticultural produces
- 7 Physiological loss of weight?

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

- 1 Pretreatment-washing.
- 2 Bio-chemical changes during ripening.
- 3 Types of dryer
- 4 Preparation of jam and jelly
- 5 Processing of mango
- 6 Types of packaging materials and its functions
- 7 Post harvest handling of cut flowers

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

1. Harvesting maturity - criteria for physiological maturity - maturity indices and measurements.
2. Process flow charts for processing plants.
