



**KERALA AGRICULTURAL UNIVERSITY**  
**B.Tech. (Food Engg) 2019 Admission**  
**IV Semester Final Examination- -November 2021**

**Fdpr.2201**

**Post Harvest Engineering of Horticultural Crops (2+1)**

**Marks: 50**  
**Time: 2 hours**  
**(10x1=10)**

**I Fill in the blanks**

1. Browning caused due to heat is called as \_\_\_\_\_ reaction.
2. Precooling of fruits using water is called as \_\_\_\_\_.
3. Apples are stored in cold storage at \_\_\_\_\_ temperature.
4. \_\_\_\_\_ is also called as cold sterilization.
5. \_\_\_\_\_ is known as physical method of concentration.

**State True or False**

6. Salt solution is used in osmotic dehydration of fruits.
7. Red chillies are stored in cold storage to retain its colour.
8. Packaging the fruits by complete removal of air is called as aseptic packaging.
9. Irradiation is done in case of Onion to prevent sprouting.
10. Fresh cut fruits and vegetables preservation is also called as thermal processing.

**II Write short notes on ANY FIVE of the following**

**(5x2=10)**

1. Define pre cooling.
2. What is fruit ripening?
3. Define commercial sterilization in canning.
4. Define quick freezing.
5. Name any two foaming agents.
6. Differentiate MAP and CAS.
7. Explain the principle of evaporative cooling

**III Answer ANY FIVE of the following**

**(5x4=20)**

1. Briefly write a note on maturity indices.
2. Write a note on lye peeling
3. Define membrane separation.
4. Explain fluidized bed drying.
5. Explain evaporative cooling.
6. What are the factors that affect waxing of fruits?
7. Define minimal processing

**IV Write an essay on ANY ONE of the following**

**(1x10=10)**

1. Discuss about post-harvest losses in fruits and vegetables.
2. Discuss in detail about controlled atmosphere storage.

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