



KERALA AGRICULTURAL UNIVERSITY
B.Tech.(Food Engg. & Technology) 2017 Admission

VII Semester Final Examination-February 2021

Fdpr.4107

Storage and Preservation Technology (1+1)

Marks:50
Time: 2 hours

I Fill in the blanks:

(10x1=10)

- Whole structure fumigation is primarily aimed at _____.
 - Controlling pests in packaged goods
 - Disinfesting the structure rather than the contents
 - Controlling pests of stored wheat
 - Controlling pests of stored corn
- O₂ requirement for apple storage in controlled atmosphere is _____.
 - 2%
 - 3%
 - 5%
 - 7%
- Vegetables are subjected to drying after _____.
 - Sulfuring
 - Sulphitation
 - Blanching
 - None of these
- Storage of fruits and vegetables, where the gas composition is changed from that of normal atmosphere and a precise control is maintained over the atmospheric composition during storage period is known as _____.
 - Controlled Atmosphere (CA) storage
 - Warehouse storage
 - Cold storage
 - Hypobaric storage
- Which of the following is biodegradable plastic?
 - Poly propylene
 - LDP
 - Polythene
 - Polyhydroxy butyrate
- What is the threshold level of ethylene in fruit and vegetable?
 - 0.01 µl/L
 - 0.02 µl/L
 - 0.03 µl/L
 - 0.04 µl/L
- To be effective, fumigants must _____.
 - Be applied in enclosed areas
 - Reach a lethal concentration in all areas.
 - Be held at a lethal concentration for a minimum amount of time.
 - All the above
- Which of the following sentence is true with respect to food storage/preservation?
 - Each food type has a potential storage life
 - The mechanical abuse that food has received during storage/distribution affects its storage stability.
 - Both of the mentioned
 - None of the mentioned
- A process in which an agent causes an organic substance to break down into simpler substances; especially, the anaerobic breakdown of sugar into alcohol is _____.
 - Cross-contamination
 - Irradiation
 - Fermentation
 - Preservation
- A food additive that prevents color and flavor loss is _____.
 - Enzyme
 - Fruit butter
 - Yeast
 - Ascorbic acid

II Write Short notes on ANY FIVE of the following

(5x2=10)

- Define grain dust

2. What is Hermetic storage?
3. Write two examples of fumigant pesticides?
4. What is silo-bag?
5. Define the terms food-protection and food-preservation
6. What is blanching?
7. Explain freezing method of preservation.

III Answer ANY FIVE of the following

(5x4=20)

1. Explain the importance of food storage and preservation.
2. Describe the four major benefits of modified atmosphere storage of foods
3. Explain the microbial gaseous spoilage of fruits and vegetables.
4. Write merits of irradiation method of storage.
5. Describe the concept of evaporative cooling for fruits and vegetables.
6. Describe the effects of increased CO₂ levels on controlled atmosphere storage of fruits and vegetables
7. Briefly describe about dehydrated products of fruits and vegetables

IV Write an essay on ANY ONE of the following

1x10=10

1. Write an essay on food grains storage and practices.
2. Elaborate the modified atmosphere packing for fresh foods
