



KERALA AGRICULTURAL UNIVERSITY
B.Tech. (Food Engg.) 2018 Admission
VII Semester Final Examination - January 2022

Fdpr.4107

Storage and Preservation Technology (1+1)

Marks: 50
Time: 2 hours

I Choose the correct answer

(10x1=10)

1. Safe moisture content of paddy is
 - a. 14.0%
 - b. 16.0%
 - c. 12.0%
 - d. 10.0%
2. Irradiation is _____ method of insect control
 - a. Physical
 - b. Mechanical
 - c. Cultural
 - d. Preventive
3. The activity of CWC is
 - a. Procurement of grains
 - b. Storage of grains
 - c. Both a & b
 - d. All of these
4. The host range for Red flour beetle
 - a. Grain
 - b. Flour
 - c. damaged grains
 - d. All of these

State True or False

5. Packaging materials used in Controlled Atmospheric packaging should be permeable to gases.
6. 1 Gy = 1000 rads
7. Grain moth is an external feeder.
8. Ascorbic acid is used as O₂ Scavenger.
9. The low _____ and high _____ are not favourable for insect growth.
10. Optimum storage temperature and humidity for shelf life extension of onion in cold storage is _____ and _____.

II Write short notes on ANY FIVE of the following

(5x2=10)

1. What are the reasons for preferring gunny bags in India.
2. What are the hosts of Lesser grain borer?
3. What is cross infestation?
4. What are the ideal storage conditions?
5. What are the importance of storage of fruits and vegetables?
6. What are the methods of storage for processed foods?
7. What are the advantages of dehydrated products of fruits and vegetables?

III Answer ANY FIVE of the following

(5x20)

1. Write a short note on house rat.
2. What are the packaging requirement for controlled packaging of fruits and vegetables?
3. Write a note on irradiation of food products.
4. What is modified atmosphere storage and how can be used for storage of food items?
5. Write a short note on Phosphine fumigation.
6. Write about the factors affecting the storage of grains.
7. Write about principles and types of cooling.

IV Write an essay on ANY ONE of the following

(1x10=10)

1. Explain requirements and construction of godowns for safe storage of food products.
2. Explain status in India, merits and demerits of cold storage of fruits and vegetables.
