



KERALA AGRICULTURAL UNIVERSITY
B.Tech.(Agrl. Engg.) 2018 Admission
VI Semester Final Examination- December 2021

Fape.3206

Post Harvest Engineering of Horticultural Crops (1+1)

Marks: 50
Time: 2 hours

I Fill in the blanks

(10x1=10)

1. For onion peeling method followed is -----
2. Advantage of steam blanching is -----
3. D value depends on -----
4. Most of the fruits and vegetables dehydrated upto the moisture level of _____.
5. There are ----- methods for creating MA condition
6. In low pressure storage fruits are held at ----- atm
7. Give an example for ethylene absorber
8. During fruit juice canning pasteurization is done at -----
9. Salt percent in brine solution is -----
10. _____ used as a preservative for dry pickle making.

II Write short notes on ANY FIVE of the following

(5x2=10)

1. Write a note on osmotic dehydration
2. Define D value
3. List the methods of freezing
4. Write a note on evaporative cold storage
5. List the packaging materials used for raw and processed horticultural products
6. Differentiate Syrup and Concentrate
7. Advantageous and disadvantageous of minimal processing

III Answer ANY FIVE of the following

(5x4=20)

1. Explain the working of a tray dryer with suitable diagram
2. Explain the process of lye peeling
3. Explain various blanching methods in fruits and vegetables
4. Write a note on (a) Pre-cooling (b) Low temperature storage
5. Explain the process production of Jam and jelly
6. Write a note on a. Vacuum packaging b. Smart packaging
7. Explain the working of a pepper thresher with a neat sketch

IV Write an essay on ANY ONE of the following

(1x10=10)

1. Explain the steps involved in canning
2. Explain in detail about preparation of Tomato products
