

Evaporative cooling.

KERALA AGRICULTURAL UNIVERSITY

B.Tech. (Food Engg.) 2014 Admission VIII Semester Special Re- examination – June 2018

Fdpr.4107 Storage and Preservation Technology(1+1)

Marks: 50 Time: 2 hour

		Choose the correct answer	Time: 2 hours (10x1=10)	
	1	The carryover insect from field to storage	(1011 10)	
			one of these	
	2		La re-reference (g. 19)	
			ll of these	
	3			
			one of the above	
	4			
		a Procurement of grains b Storage of grains		
		c Milling d All of the above		
	5			
		a Resistive electrolytic hygrometer b Capacitance hygrometer	!	
		c Dew point hygrometer d All the above		
			(
		Fill in the blanks		
	6	The purpose of dunnage used in grain storage are an	ıd	
	7	Unit of ionizing radiation used in food irradiation process is	*	
		State True or False	=	
	8	Tail of house rat is equal to the size of the body plus head.		
	9	Transfer of heat from interior to surface of fruit is convection.		
	10	Refrigerating capacity of compressor is rated in Kcal/hr.		
[Write Short notes on ANY FIVE of the following	(5x2=10)	
	1	Two improved storage structures in India.		
	2.	The hosts of Red flour beetle.		
	3	Dunnage and its purpose.		
	4	The Government organizations for storing grains.		
	5	The reasons for spoilage of fruits.		
	6	The losses due to storage of high moisture grains.		

(5x4=20)Answer ANY FIVE of the following Ш The ideal storage conditions for fruits. 2 Sparrow. The design requirements of godowns for safe storage. 3 Low temperature storage of food products. The methods of storage for pulp and other liquid foods. 5 Hapur and Metal bins bin. Fumigation of grains. (1x10=10)IVWrite answer ANY ONE of the following Explain and compare bag and silo storage of grains. 1

Controlled atmosphere storage of fruits and vegetable.