

**KERALA AGRICULTURAL UNIVERSITY**  
**B.Sc.(Hons.) Agriculture – 2007 Admission – VI<sup>th</sup> Semester**  
**Final Examination – June - July 2010**

Cat. No. : Hort 3207

Max. marks: 80

Title : Food Technology and Post Harvest Management  
Of Horticultural Crops (2+1)

Time : 3 hours

**I. Fill up the blanks** **10x1=10**

1. ICMR recommended ..... g of vegetables in our daily diet.
2. Fruit preservation and canning institute is located at .....
3. In Onion ..... is post harvest problem.
4. Kanji is prepared from ..... carrot.
5. Specific gravity is the pivotal maturity index of .....
6. Vacuum cooling is mostly used for .....
7. Zero energy cool chamber is cooling under the principle of .....
8. .... is the last stage of fruit development.
9. .... is recommended to disinfect mango from fruit fly.
10. Caffeine content in Arabica coffee beans range from .....%.

**II. Write short notes/answers – on any ten** **10 x 3 = 30**

1. How Sheet rubber is manufactured?
2. How cardamom capsules are cured?
3. Methods of fermentation.
4. Preservation by low temperature.
5. Maturity indices in four important vegetables.
6. Define Exhausting and mention their advantages in canning.
7. Peeling and methods of peeling.
8. Write in detail about MA packages.
9. Scope of fruit and vegetables preservation.
10. Discuss the crop production factors. How they are influencing the post harvest losses of fruits and vegetables.
11. Define respiration and classify the fruits and vegetables based on rate of respiration with suitable examples.
12. What are objectives of pre cooling? Write in brief the different methods of pre cooling.

**III. Write short essays on any six of the following.** **6x5=30**

1. What is future thrust and scope of packaging technology?
2. Write in details about the importance and scope of fruits and vegetables preservation in India.
3. Enumerate in details the importance of irradiation in fruits, vegetables and their products to the present day conditions with suitable examples.
4. Maturity indices of Jackfruit, Mango, Pea, Carrot and Arecanut.
5. Define dehydration. Advantages of dehydration over sun drying. And factors affecting rate of drying.
6. Post harvest management of three important cut flowers.
7. Principles of preservation by fermentation. Alcoholic, acetic and lactic fermentation processes.
8. Mention the different forms of peppers. And explain their processing technologies.

**IV. Write essay on any one. 1x10=10**

1. Define canning, write the principles, mention the FPO specifications and discuss the procedure in canning technology.
2. Write short notes on Processing of tea and coffee and its BIS standards, specifications