KERALA AGRICULTURAL UNIVERSITY

B.Sc (Hons.) Ag. 2012 Admission VI th Semester Final Examination- July /August -2015

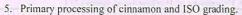
	No: Hort.3207 :: Post –Harvest Management & Processing of Horticultural crops (2	Time: 3 hours Marks: 80 +1)
I. Nai	ue the following/ Fill up the blanks	(10x1=10)
2. 3. 4. 5. 6. 7. 8.	The post harvest loss of fruit and vegetable in India is estimated to Decomposing green pigments in fruits using Ethylene is known as Name a bulbous vegetable suited for dehydration. Growth regulator suppressing sprouting of potato Name a chemical used for coagulation of rubber latex to separate services.	be
	1. Use of food colours in processing industry 2. Clarification 3. Role of irradiation in shelf life of fruits & vegetables 4. Vacuum cooling 5. Types of freezing 6. Floral preservatives 7. Types of fruit beverages with quality specifications 8. Enzymatic browning 9. Maturity indices in tomato 10. Fruit types based on ripening behaviour. 11. Cashew apple processing 12. Biochemical changes during ripening	
III. V	rite essays on ANY SIX of the following (6	6x5=30)

- 1. Controlled atmospheric storage
- 2. Value added products from coconut
- 3. Tea processing by CTC method
- 4 Canning of fruits and vegetables

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- 6. Post harvest technology of cocoa
- 7. Pre-harvest factors that influence post harvest life of fruits and vegetables
- 8. Recent advances in food preservation techniques

IV. Write essay on any ONE

(1x10=10)

- Explain in detail the principle of preservation by fermentation alcoholic, acetic and lactic fermentation
- Explain the functions of packaging. Discuss the different packaging materials with advantages and disadvantages.