



KERALA AGRICULTURAL UNIVERSITY
B.Sc (Hons.) Agriculture 2014 & Previous Admissions
VI Semester Final Examination-August-2017



Hort. 3207

Post Harvest Management of Horticultural Crops (2+1)

Marks: 50

Time: 2 hours

(10x1=10)

Fill up the blanks

- 1 Dry Karonda is richest source of ----- mineral.
- 2 Most of the vegetables are ----- in nature.
- 3 "Tapka stage" a maturity index for -----
- 4 About ----- loss of fruit and vegetable due to improper handling.
- 5 VHT was developed for mangoes to control -----
- 6 In cold storage, potato is stored at ----- °C
- 7 Irradiation is also called as -----
- 8 "Vodka" is prepared from -----
- 9 During sealing of the can, temperature should not fall below ----- °C
- 10 Ethylene causes sleepiness in -----

Write short notes on any FIVE

(5x2=10)

- 1 Write a note on preparation of parchment coffee.
- 2 What are the factors responsible for post-harvest losses in India and how to minimize the losses?
- 3 Maturity indices of pineapple and tomato.
- 4 Explain any two chemical methods of preservation with their principles.
- 5 Discuss in crop production factors, how they are influencing the post harvest losses of fruits and vegetables.
- 6 Advantages of cold sterilization.
- 7 Controlled atmosphere storage (CA storage).

Answer any FIVE

(5x4=20)

- 1 Explain the factors affecting the rate of respiration.
- 2 What is chilling injury? How is it prevented?
- 3 Define the term "preservative" its classification with examples and discuss in brief various chemical preservatives with their acceptable daily intake used as food additives in the field of post-harvest technology.
- 4 Define packaging. Explain functions of packaging.
- 5 Enumerate the importance of virgin coconut oil and methods of virgin coconut oil production.
- 6 Post harvest technology of tea from harvest to black tea.
- 7 Pre and post harvest treatments to enhance shelf life of fruits.

Write essay on any ONE

(1x10=10)

- 1 Define freezing, mention the principles and list out the different methods and write advantages and disadvantages as compare to the other methods of preservation.
- 2 Write in brief about pre harvest, harvest and post harvest factors affecting vase life of cut flowers.
