



**KERALA AGRICULTURAL UNIVERSITY**

**B. Sc. ( Hons.) Ag. 2015 Admission**

**VI Semester Final Examination- July -2018**

Hort.3207

**Post - Harvest Management and Processing of horticultural crops (2+1)**

**Marks: 50**

**Time: 2 hours**

**(10x1=10)**

**I Fill in the blanks:**

- 1 -----is the instrument used to measure sugar content in ripened fruits.
- 2 -----is a low cost storage structure suitable for short duration storage of fruits and vegetables without using any power source.
- 3 In -----storage, we reduce the concentration of oxygen and increase the concentration of carbon dioxide to slow down the respiration rate and ripening.
- 4 -----method of pasteurization is commonly used for the preservation of fruit juices at home.
- 5 Optimum temperature for cellar storage is -----

**State True or False**

- 6 Hot syrup of sugar concentration 20 to 55° Brix is used for preservation of fruits.
- 7 C- Enamel cans are acid resistant.
- 8 In case of sharp freezing, the temperature ranges from -4 to -6 °C.
- 9 In tunnel and continuous drier, heated air is passed through food Particles to suspend them in gentle boiling motion.
- 10 Pre cooling refers to rapid removal of field heat before shipment or storage.

**II Write Short notes on ANY FIVE of the following**

**(5x2=10)**

- 1 Pasteurization
- 2 Lye peeling
- 3 Blanching
- 4 Value added coconut products
- 5 Classification of preservatives
- 6 Preservation by fermentation
- 7 Hydro cooling

**III Answer ANY FIVE of the following**

**(5x4=20)**

- 1 Give a detailed Preservation by chemicals.
- 2 Post harvest technology of tea.
- 3 Significance of various packaging materials.
- 4 Spoilage of canned products.
- 5 Factors affecting ripening
- 6 Give the principle of canning. Also enlist the steps involved in the process.
- 7 Preservation by drying

**IV Write an essay on ANY ONE of the following**

**(1x10=10)**

- 1 Define maturity, its types and factors affecting it. Enlist and explain various maturity indices.
- 2 Explain the post harvest technology of cocoa in detail.

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