

KERALA AGRICULTURAL UNIVERSITY B.Tech.(Food Engg.) 2015 Admission VII Semester Final Examination-January 2019

Fdpr.4107

Storage and Preservation Technology (1+1)

Marks: 50 Time: 2 hours

I		Fill in the Blanks (10x1=10)
•	1	A grain bin is referred to as a bin when depth of grains is less or equal
		to equivalent diameter.
	2	In a deep bin, depth of grain is greater than
	3	Methl bromide, malathion and phosphine are
	4	The dust produced from the harvesting, drying, handling, storage or processing of grains is called
	5	One time modification of gaseous environment is carried out in
		State True or False
	6	Continuous modification of gaseous environment is carried out in modified atmosphere.
	7	The radura symbol is mandatory in the label of organic foods.
	8	Irradiation inhibits sprouting in onion and potatoes.
	9	Fumigants are chemicals which act on the insect and other pests in gaseous state.
	10	The rapid reduction of field temperature prior to processing, storage, or refrigerated
		transport is known as precooling.
II		Write Short notes on any FIVE of the following (5x2=10)
•	1	What is Dunnage? List the materials used for the same.
	2	Open bulk storage is preferred over bag storage. Give reason.
	3	Aeration.
	4	Requirements of an Ideal storage facility.
	5	Salient features of evaporative cooling.
	6	Benefits and demerits in cooling produce before packing.
	7	Methods of dehydration.(Any four)
III		Answer any FIVE of the following. (5x4=20)
	1	Techniques used for Insect control.
	2	Improvements which can be made to the Underground pit storage.
	3	Different Losses caused by insects.
	4	Merits and demerits of Food Irradiation.
	5	Hermetic Storage.
	6	Cover and Plinth Storage.
	7	Major causes of food deterioration.
IV		Write an essay on any ONE of the following $(1x10=10)$
	1	Factors affecting storage of grains.
	2	Controlled and modified atmosphere storage of grains.
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