



KERALA AGRICULTURAL UNIVERSITY
B.Tech.(Food Engg) 2017 Admission
IV Semester Final Examination-June 2019

Fdpr.2201

Post Harvest Engineering of Horticultural Crops (2+1)

Marks: 50

Time: 2 hours

(10x1=10)

I Fill up the following blanks:

- 1 Fruits and vegetables are called protective foods because they contain.....
- 2 Dried grapes are called as.....
- 3 is measured in °Brix.
- 4 Low acid foods are first spoil by rather than.....
- 5 Objective of pre-cooling is
- 6 Zero energy cool chamber works on.....
- 7 is also called cold sterilization.
- 8 Waxing of fruits reduces.....
- 9 The sublimation of frozen moisture is achieved in drying.
- 10 Heat treatment generally above 100 °C aimed at killing of all the microorganisms is referred to as

II Write Short notes on any FIVE of the following

(5x2=10)

- 1 Causes of spoilage of fruits and vegetables
- 2 Water activity
- 3 Zero energy cooling chamber
- 4 Dehydration and drying in vegetables
- 5 Curing
- 6 Dehydrofreezing
- 7 Canning

III Answer any FIVE of the following.

(5x4=20)

- 1 Classification of food products based on shelf life
- 2 Difference between CA storage and MA storage
- 3 Difference between Pasteurization, Sterilization and Blanching
- 4 Difference between sharp, quick and dehydrofreezing
- 5 Difference between ketchup and sauce
- 6 Conventional drying and freeze drying
- 7 Difference between Sun drying and dehydration

IV Answer any ONE of the following

(1x10=10)

1. Principle of storage and describe various methods of fruit and vegetable storage with example
2. a)Maturity and the factors governing the maturity of fruits and vegetables.
b)Maturity indices of: (i) Mango (ii) Banana (iii) Guava (iv) Onion (v) Potato.
