



KERALA AGRICULTURAL UNIVERSITY
B.Tech.(Food Engg.)2014 Admission
VII Semester Final Examination-January-2018
Storage and Preservation Technology (1+1)

Fdpr.4107

Marks:50

Time: 2 hours

(10x1=10)

I Fill in the blanks:

- 1 Which of the following is non-fumigant pesticide?
a Methyl bromide b Pyrethrin c Phosphine d Sulfuryl fluoride
- 2 Which statement is correct?
Statement 1: Time is an important parameter for the growth of spoilage organisms.
Statement 2: Temperature is an important parameter for the growth of spoilage organisms
a 1 b 1 & 2 c 0 d 2
- 3 During controlled atmospheric storage, composition of which of the following set of gases is controlled:
a $O_2 + N_2$ b $CO_2 + N_2$ c $C_2H_4 + N_2$ d $CO_2 + O_2$
- 4 Which chemical is used for controlling sprouting of onions in storage?.....
a Maleic Hydrazide(MH) b Ethylene (C_2H_4) c Gibberellic Acid(GA) d All of these
- 5 Vertical grain storage bins and silos with rapid grain transfer systems:.....
a Provide an opportunity for automated fumigant application
b Can not be legally fumigated
c Can only utilize liquid fumigants
d Can only be fumigated during July
- 6 Amount of time a food can be stored and remain fresh:.....
a Shelf life b Irradiation c Danger zone d Radura
- 7 Which statement applies to pre-harvest preparation for storage in grain bins and elevators?
a If an insect infestation is found, fumigate
b Immediately, inspect grain if snow melts quickly from unheated roof.
c Bins and adjacent structures should be thoroughly clean
d Use separate bins for "dry" and "wet" grain
- 8 Moisture content in dried vegetable is
a 2% b 3% c 5% d 6%
- 9 Anti-darkening treatment used on some fruits before drying.....
a Sulfuring b Autoclaving c Salting d Blanching
- 10 A type of food preservation technique that involves sealing food in sterilized, airtight containers:.....
a Irradiating b Freezing c Drying d Canning

II

Write Short notes on ANY FIVE of the following

(5x2=10)

- 1 What are the major factors that cause food spoilage?
- 2 Define fumigation
- 3 What is Hapur bin?
- 4 Write the importance of rodent proof food storage structures
- 5 Define fruit ripening.
- 6 Briefly describe about the use of modified atmosphere packing.
- 7 What is LDPE?

PTO

III Answer ANY FIVE of the following

- 1 Briefly describe about warehouse for bulk storage of food grains
- 2 Describe the four major disadvantages of modified atmosphere storage of food
- 3 Write four important properties of refrigerants?
- 4 Briefly describe about packing materials and properties in food storage.
- 5 Describe the concept of evaporative cooling for fruits and vegetables
- 6 What are the advantages of aluminium packing?
- 7 Describe direct and indirect actions of irradiation on stored foods.

IV Write an essay on ANY ONE of the following

- 1 Elaborate the bulk storage structure of silo with a schematic diagram.
2. Elaborate the modified atmosphere packing for processed foods

(1x10=10)
