KERALA AGRICULTURAL UNIVERSITY

B.Tech (Food.Engg) 2012 Admission VIIth Semester Final Examination-January -2016

Ca re	nt. N	o: Fdpr 4107 Storage and Preservation Technology (1+1)	Marks: 80.00 Time: 3 hours
[T T	Fill	up the blanks/State True or False	(10 x 1=10)
	1.	The relationship between EMC and RH for biological materials is give	n by equation
	2.	Janssen formula is used to determine the lateral pressure in bins	
	3.	An example for solid fumigant is	
	4.	The capacity of bukhari storage is	
	5.	During the winter season, if the grains are stored in cylindrical bin, the	moisture condenses on
		the	
D	efine	the following	
	6.	Storage	
	7.	Squat silo	4 v
	8.	Bunker Storage	
	9.	Fumigation	
	10	Respiration quotient	
H	Ans	wer any ten questions	(10 x 3=30)
	1.	What are the causes for spoilage in perishables and durables?	
	2.	Classify the storage structures based on the principle of operation	
	3.	Differentiate between deep bin and shallow bin	
	4.	Differentiate between internal and external friction	•
	5.	Differentiate between bag and bulk storage	
	6.	Explain in brief about evaporative cooling	
	7.	Write in brief about the gases used in MAP	
	8.	What are the factors influencing the bacterial growth?	
	9.	Write about the rat control measures	
	10). What are the requirements of good storage structures?	
	11	. Explain the different types of of damages for grains	
	12	2. What are the steps involved in fumigation?	(a = 00)
I	II A	nswer any Six questions	(6 x 5=30)
	1.	-	
	2	Explain about the modified atmospheric storage of grains	

3. What are the changes occuring during the ripening of the fruits?

- 4. Explain factors to be considered in selection of site for construction of a grain godown?
- 5. Describe in brief about the low temperature storage
- 6. Explain the different types of temperature and moisture changes in storage structures
- 7. Explain in detail about silo design
- 8. What are the benefits of aeration?

IV Answer any one question

(1 x 10=10)

- 1. Explain the different methods of preservation of dehydrated products of fruits and vegetables
- 2. Explain in brief about the PUSA bin and CAP storage structure with a neat sketch
