



KERALA AGRICULTURAL UNIVERSITY

B.Tech.(Agri. Engg) 2016 Admission

VI Semester Final Examination-June 2019

Fape.3206

Post Harvest Engineering of Horticultural Crops (1+1)

Marks: 50

Time: 2 hours

I Fill up the blanks

(10x1=10)

- 1 Common dehydration temperature of vegetables is -----
- 2 Inactivation of ----- enzyme is the index of blanching adequacy
- 3 One ton of refrigeration is equivalent to _____ kcal/hour.
- 4 There will be increase in number of micro-organisms in ----- phase
- 5 Respiratory quotient is the ratio of -----
- 6 For every 10 degree raise in temperature respiration rate is -----
- 7 Give an example for carbon di oxide absorber
- 8 Food safety measure and certification at processing unit is given by-----
- 9 ----- is the enzyme responsible for browning
- 10 The purpose of minimal processing is -----

II Write Short notes on any FIVE of the following

(5x2=10)

- 1 Freeze drying
- 2 Steps in canning
- 3 Various heat loads in a cold store
- 4 Various factors affecting respiration of perishables
- 5 Differentiate CAP and MAP.
- 6 Advantages and disadvantages of minimal processing
- 7 Steps involved in white pepper production.

III Answer any FIVE of the following.

(5x4=20)

- 1 Working of fluidised bed dryer with suitable diagram.
- 2 Process of abrasion peeler with suitable sketch.
- 3 Various types of spoilage in fruits and vegetables.
- 4 Steps in minimal processing of perishables.
- 5 MAP of fruits and vegetables.
- 6 Preparation of Fruit preserve.
- 7 Equipment used in turmeric processing.

IV Answer any ONE of the following

(1x10=10)

- 1 Types and working of a spray dryer with suitable diagram.
- 2 Utilization methods of fruit peel.
