



The Open University of Sri Lanka
Faculty of Engineering Technology
Bachelor of Technology

Final Examination- 2011/2012

AEX5231 Post Harvest Technology II

Date : 17.03.2012
Time : 02.00pm-05.00pm
Duration : Three (03) hours

SECTION 2: Answer any four (04) questions.

1. a). List out typical packaging techniques used in fruits & vegetable production.
b). Briefly discuss advantages & disadvantages of plastic crates over the other materials of packaging.
2. a). Write down cooling methods used in post harvest management of fruits & vegetables.
b). Briefly discuss the various forms of energy that could be utilized in post harvest treatment of fresh produce.
3. a). List out the favourable conditions for spoilage due to microorganisms in fresh produce.
b). Why is estimation of post harvest losses of fruits & vegetables considerably more difficult than in the case of durables such as food grains?

- c). Briefly discuss several methods of drying used to preserve the fresh produce.
4. a). What are factors which contribute to postharvest losses in fresh fruits and vegetables?
- b). Discuss briefly the importance of reducing mechanical damage during grading and packing.
5. Write down short notes in any three of the following,
- a). Controlled atmosphere storage
- b). Vacuum cooling of fresh produce
- c). Maturity of crops at harvest
- d). Chemical changes in packaged food
6. a). What are the factors that depend on control of post harvest disease?
- b). Discuss briefly several different ways by which postharvest pathogen can come into contact with the produce.