



THE OPEN UNIVERSITY OF SRI LANKA

B.Sc./B.Ed.DEGREE PROGRAMME

BOTANY – LEVEL 05

FINAL EXAMINATION 2016/2017

BOU3108/BOE5108 – POSTHARVESTTECHNOLOGY OF FRESH PRODUCE

DURATION – TWO (02) HOURS.

Date : 18th January 2018

Time : 09.30a.m. 11.30 a.m

No. of Questions – 06

No.of Pages – 02

ANSWER ANY FOUR (04) OF THE FOLLOWING QUESTIONS

01. (a) Briefly describe the importance of fruits and vegetables.
- (b) Explain why postharvest technology is needed in maintaining quality of fresh produce.
- (c) List the storage tips and buying tips for fresh produce that should be followed in order to reduce the risk of food-borne diseases.
- (d) Briefly describe the causes of physical damage which lead to postharvest losses of fresh produce.
02. Discuss the following:
- (a) Use of recombinant DNA technology to enhance postharvest longevity of fresh produce.
- (b) Methods that can be adopted to minimize the deleterious effects of ethylene on harvested commodities.
03. (a) Define the term "Cull utilization"
- (b) Describe shelf life extension of fruits and vegetables by canning, drying and freezing.
- (c) Briefly describe blanching as a method of food preservation.

04. (a) What is the main purpose of packaging of fresh produce?
(b) Briefly describe the different types of plastic material used for packaging.
(c) Describe how vacuum packaging and shrink packaging techniques are performed.
(d) What are the advantages of using microperforated films in packaging?
05. (a) Briefly describe the packing house operations done to harvested commodities until it is ready for marketing.
(b) Explain "wax coating" which is a specialized treatment applied to certain fresh produce.
List the advantages of waxing of fresh produce.
(c) What is curing?
What kind of crops are cured?
List the benefits of curing.
06. Write short notes on the following.
(a) Beneficial effects and antinutritional role of phytochemicals.
(b) Compositional changes associated with fruit ripening.

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