



The Open University of Sri Lanka  
Faculty of Engineering Technology

Final Examination- 2006

**AEX3233 Postharvest Technology I**

Date : 23-03-2007  
Time : 0930-1230 hours

---

**SECTION 2 Answer any four (04) questions**

1. (a) What are the main differences of perishables and durables which affect the postharvest life?  
(b) Explain how these differences are used in design and operation of storage facilities for fresh produce.
2. (a) Briefly describe two (2) mechanical methods available for drying grains and pulses.  
(b) Why is it important to control grain moisture for milling and storage?
3. (a) What are the main functions of packages used for fresh produce?  
(b) List the advantages of using plastic crates in bulk handling of fruits and vegetables?  
(c) Briefly explain the factors to be considered in selecting a packaging material for a given product.
4. Write short notes on the following.
  - (a) Physiological deterioration of perishables
  - (b) Tempering in grain drying
  - (c) Equilibrium moisture content
5. (a) Briefly describe the changes that occur during parboiling of paddy.  
(b) Elaborate on "Milling quality" of parboiled rice.
6. (a) Briefly discuss the two types of dryers given below.
  - I. Deep bed dryer
  - II. Baffle type column dryer  
(b) What are the difficulties encountered in conveying paddy in a rice mill?