



The Open University of Sri Lanka
Faculty of Engineering Technology
Final Examination 2005
AEX5231 Postharvest technology II

Date : 27-04-2006

Time : 0930-1230 hours

SECTION 2

Answer any four (4) questions. All questions carry equal marks.

1. Describe the different stages in a market-chain handling fresh produce (fruits and vegetables) and the roles played at each stage.

How could the chain be shortened?

2. If the maturity index (at what stage to harvest) of a product is to be determined, what are the factors that have to be taken into account?

What is the difference between

- (a) commercial maturity index
- (b) physiological maturity index

3. Write short notes of three (03) of the following:

- (a) Field cooling of fresh produce
- (b) Maintaining hygienic stands in fresh produce
- (c) Role of ethylene in fruit ripening
- (d) Use of plastic crates in transport

4. Write a short essay on solar drying of fresh produce. What are the main criteria to be met in selecting a dryer?

How would you give supplementary heat during the night?

5. Differentiate between disease and disorder in fruits and vegetables. What are the main factors that promote disease and disorder? Describe common methods in minimizing them.