



The Open University of Sri Lanka
Faculty of Engineering Technology
Industrial Studies Program

Final Examination- 2006

AEX5231 Postharvest Technology II

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

SECTION 2 (Answer any four (04) questions)

1. (a) Briefly explain two types of economically important pathogenic microorganisms found in fresh produce after harvest with examples of their infections.
(b) Discuss the influence of primary processing and packaging on microbial activity?
2. (a) Timing of harvest is one of the most important considerations in managing postharvest losses of fruits and vegetables. Elaborate on this statement.
(b) Explain how harvest maturity is determined for different products with examples.
3. Discuss the temperature and relative humidity management techniques used to extend the shelf life of perishable crops. Give examples.
4. Write short notes on the following.
 - (a) Role of ethylene in fruit ripening.
 - (b) Size reduction of fresh produce.
 - (c) Water activity of foods.
5. (a) Briefly describe the differences between a ventilated store and a cold store.
(b) What are the types of fresh produce that can be stored under above storage conditions? Give reasons.
6. (a) Briefly discuss the technical and commercial importance of packaging of food and agricultural produce.
(b) Briefly comment on "Banning of polythene (thickness less than 20 micron) and available substitutes for it".