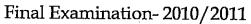


The Open University of Sri Lanka Faculty of Engineering Technology Bachelor of Industrial Studies Program





AEI 3236 Postharvest Biology and Technology I

Date

: 05.04.2011

Time

: 1400-1700

Duration

: Three (03) hours

SECTION 2: Answer any four (04) questions.

- (01). Write an essay on applying postharvest technology to harvested fruits and vegetables to improve their shelf life.
- (02) "Certain postharvest management practices should be satisfied to get optimum quality harvest from paddy cultivation in Sri Lanka". Write an essay on that.
- (03) Grain moisture content plays an important role in postharvest management" of grains. Explain how the moisture content affects on field losses, milling losses and storage losses of grains.
- (04) Write short notes on any three (03) of the followings.
- a) Grain morphology
- b)Maturity indices of fruits
- c) Equilibrium Moisture Content
- d)Paddy parboiling
- e) Aerobic respiration of paddy grain
- (05) a) Write a short essay on importance of standards and grades for paddy.
- b) Briefly explain the steps involve in rice milling process and write down one (01) machine/instrument use in each step.
- (06)a) List out the factors affect on water loss from harvested produce.
- b) Clearly differentiate the grading and sorting and importance of these two operations in postharvest handling.
- (c) Write a short account on importance of packaging of fresh produces under Sri Lankan condition.