



The Open University of Sri Lanka
 Faculty of Engineering Technology
 Bachelor of Industrial Studies (Agriculture) Program
 Final Examination- 2012/2013
 AEI3236 Post harvest biology and Technology I

Date : 09.08.2013
 Time : 0930-1230
 Duration : Three (03) hours

SECTION 2: Answer any four (04) questions.

1. a) What is meant by” chilling injuries?
 b) Describe the mechanisms of chilling injuries in fruits and vegetables.
 c) How the chilling injuries differentiate from mechanical injuries?
2. a) Write two (02) main functions of packaging.
 b) Explain new packaging technologies available to improve the post harvest quality of perishables.
3. a) Write the stages in rice processing?
 b) Briefly explain the paddy parboiling mechanism adapted in Sri Lanka.
 c) Explain why parboiled rice is more nutritional than non parboiling rice.
4. a) State five (05) needs of the post harvest technologies in fruits and vegetables.
 b) “Losses are generally higher in fruits than in vegetables. Comments on the statements.
 c) Briefly explain what are the future directions of research in post harvest technology in fruits and vegetables in Sri Lanka.
5. Explain the respiration behaviour of fruits and vegetables available and give some measures to control the climacteric peak.
6. Write the short notes on any three (03) of the following.
 - a) Maturity index
 - b) Role of ethylene on fruits ripening
 - c) Post harvest disorders.
 - d) Grain storage systems available in Sri Lanka.