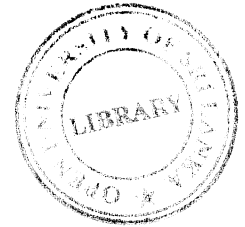


The Open University of Sri Lanka

Faculty of Engineering Technology  
Technology (Engineering) Program

Final Examination- 2007

**AEX5231 Postharvest Technology II**



Date : 26-04-2008

Time : 0930-1230 hrs

---

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

1. Describe in detail how the storage life of fruits and vegetables can be extended.
2. Why is the timing of harvest of fruits and vegetables important? What the factors that influence this activity and how can they be manipulated to maximise profit?
3. Describe in detail the different methods used for cooling fruits and vegetables and compare their advantages and disadvantages.
4. Cleaning, sorting and size reduction are import processes in postharvest treatment of produce. Explain the methods used and briefly describe the machines employed for these processes.
5. What do you understand from the term "controlled atmosphere storage"? Describe in detail the methods used to achieve a controlled atmosphere in storage. What are the hazards associated with CA storage, and how can they be minimised?
6. Describe in detail the terms (a) Vacuum packaging (b) CA packaging (c) Gas flush packaging (d) Retort packaging (e) Aseptic packaging