

FST 308: Post-Harvest Physiology & Food Storage Technology (3 Units)

Post-harvest physiology of horticultural commodities, e.g. tuber, fruits and vegetables. Control of post-harvest losses. Refrigeration and cooling systems. Tropical environment including climacteric, physical and chemical indices of quality in fruits and vegetables. Controlled environment for long-term storage and transportation.

Practical: Tutorial on Quality assessment in food material such as grain legume, tuber, cereal, fruits and vegetable. Moisture content determination using oven method and other indirect methods. Determination of insect infestation by counting method. Determination of mould growth and infestation. Sorption isotherm and its importance in food storage. Determination of moisture isotherm and local isotherm using desiccators. Control of fruit ripening. Experimentations on biological properties of food and agricultural materials.