



**RAJARATA UNIVERSITY OF SRI LANKA
FACULTY OF APPLIED SCIENCES**

**B.Sc. (General) Degree in Applied Sciences
Third Year – Semester I Examination – September/October 2019**

BOT 3203 – POSTHARVEST TECHNOLOGY OF PLANT PRODUCTS

Time: Two (02) hours

Answer FOUR (04) questions.

1. "Preharvest factors can have profound influences on the postharvest quality of fruits and vegetables." Discuss this statement. **(100 marks)**

2. Discuss how postharvest management could be used to ensure the quality and safety of fruits such as mangoes. **(100 marks)**

3. a) Provide a detailed account on the following methods of pre-cooling including advantages, disadvantages and limitations.
 - i. Room cooling
 - ii. Tunnel type forced air cooling
 - iii. Hydro cooling**(60 marks)**

- b) Explain briefly the factors that should be considered when developing technologies to manage postharvest transpiration of fruits and vegetables. **(40 marks)**

4. a) List the main factors that affect the postharvest quality and longevity of cut flowers and explain briefly **three (03)** of them. **(50 marks)**

- b) Discuss briefly the main constraints for the expansion of the floriculture industry in Sri Lanka. **(50 marks)**

5. Write short notes on the following;
 - a) Physical features as maturity indices
 - b) Climacteric and non-climacteric fruits
 - c) Artificial seed production
 - d) Compositional changes in harvested fruits during storage**(100 marks)**

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