



RAJARATA UNIVERSITY OF SRI LANKA
FACULTY OF APPLIED SCIENCES

B.Sc. (General) Degree in Applied Sciences
Third Year – Semester II Examination – October/November 2017

BOT 3205 - POSTHARVEST TECHNOLOGY OF FRUITS AND VEGETABLES

Time: Two (02) hours

Answer all four (4) questions.

1. a) Contrast between climacteric and non-climacteric fruits.
(50 marks)
b) Discuss the features that determine postharvest maturity in tomato and mango.
(50 marks)
2. As a postharvest scientist, critically analyze emerging postharvest technologies in fresh-cut fruit preservation, especially those that extend shelf life and minimize the risk of infection associated with consumption.
(100 marks)
3. a) "Pre-harvest factors which affect the growth of fruits have an impact on postharvest quality." Comment on this statement.
(50 marks)
b) Evaluate the effects of ethylene on postharvest quality of fresh fruits and vegetables.
(50 marks)
4. Write short notes on following;
 - a) edible coatings
 - b) pre-storage practices of fruits and vegetables
 - c) dehydration of fruits and vegetables
 - d) modified atmosphere packaging.
(100 marks)

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