

Post Harvest Engineering of Horticultural Crops 2(1+1)

Theory:-

Importance of processing of fruits and vegetables, spices, condiments and flowers. Characteristics and properties of horticultural crops important for processing, Peeling: Different peeling methods and devices (manual peeling, mechanical peeling, chemical peeling, and thermal peeling), Slicing of horticultural crops: equipment for slicing, shredding, crushing, chopping, juice extraction, etc., Blanching: Importance and objectives; blanching methods, effects on food (nutrition, colour, pigment, texture), Chilling and freezing: Application of refrigeration in different perishable food products, Thermophilic, mesophilic & Psychrophilic micro-organisms, Chilling requirements of different fruits and vegetables, Freezing of food, freezing time calculations, slow and fast freezing, Equipment for chilling and freezing (mechanical & cryogenic), Effect on food during chilling and freezing, Cold storage heat load calculations and cold storage design, refrigerated vehicle and cold chain system, Dryers for fruits and vegetables, Osmo-dehydration, Packaging of horticultural commodities, Packaging requirements (in terms of light transmittance, heat, moisture and gas proof, micro organisms, mechanical strength), Different types of packaging materials commonly used for raw and processed fruits and vegetables products, bulk and retail packages and packaging machines, handling and transportation of fruits and vegetables, Pack house technology, Minimal processing, Common methods of storage, Low temperature storage, evaporative cooled storage, Controlled atmospheric storage, Modified atmospheric packaging, Preservation Technology, General methods of preservation of fruits and vegetables, Brief description and advantages and disadvantages of different physical/ chemical and other methods of preservation, Flowcharts for preparation of different finished products, Important parameters and equipment used for different unit operations, Post harvest management and equipment for spices and flowers, Quality control in fruit and vegetable processing industry. Food supply chain.

Practical:-

Performance evaluation of peeler and slicer, Performance evaluation of juicer and pulper, Performance evaluation of blanching equipment, Testing adequacy of blanching, Study of cold storage and its design, Study of CAP and MAP storage, Minimal processing of vegetables, Preparation of value added products, Visit to fruit and vegetable processing industry, Visit to spice processing plant.

Suggested Readings:-

- Arthey, D. and Ashurst, P. R. 1966. Fruit Processing. Chapman and Hall, New York.
- Pantastico, E.C.B. 1975. Postharvest physiology, handling and utilization of tropical and subtropical fruits and vegetables AVI Pub. Co., New Delhi.
- Pandey, R.H. 1997. Postharvest Technology of fruits and vegetables (Principles and practices). Saroj Prakashan, Allahabad.