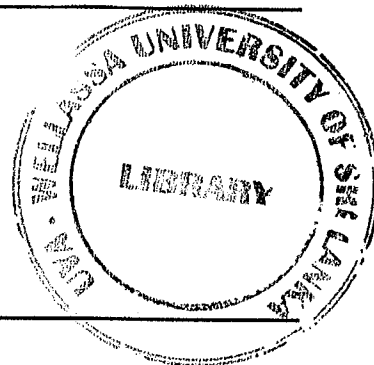


Uva Wellassa University
Faculty of Animal Science and Export Agriculture
BSc in Export Agriculture

End Semester Examination - July/August 2016
Year III Semester I

Postharvest Technology (EAG 341-2)



Instructions

Answer four (04) questions only.

No. of questions : Five (05)

No. of pages : Two (02)

Time : Two hours (02 hrs)

Total marks allocated : 100 %

Note: Handover the question paper along with the answer sheet.

ESSAY

Question 01

Write short notes on following.

- a. Autocatalytic ethylene production.
- b. Maturity indices of banana.

(12.5 x 2 = 25 marks)

Question 02

Fruit and vegetable sector plays a vital role in farm income enhancement in Sri Lanka. But, postharvest handling of fresh produce in the country is however, far from satisfactory. Therefore, this sector suffers greatly from postharvest losses. Some estimates suggest that about 30 to 40% of fruit and vegetables are lost or discarded after leaving the farm gate. Huge postharvest losses result in reduced returns for farmers. Hence, considering all the facts, write an article to a newspaper on 'Reasons for the losses and their minimization during fresh produce handling' to alert the stakeholders of the sector.

(25 marks)

Question 03

Provide details of how to harvest and handle Mauritius pineapple during sea shipment to Middle East.

(25 marks)

Question 04

a. An exporting company purchased fully mature 'Karuthakolomban' mangoes harvested from a commercial orchard at Monaragala and transported to a pack-house in Gampaha together with partially ripe tomatoes in the same vehicle. In the pack-house proper procedures were adopted and the packed mangoes were air-freighted. About 40% ripening was observed from the whole lot at the destination. Explain why mangoes were ripened within a short duration.

(10 marks)

b. 'Immature fruits loose more moisture during ripening'. Discuss the statement.

(15 marks)

Question 05

Explain the possible reasons to the following observations and describe the solutions for avoiding such incidences.

a. Red onions packed in poly sacks after harvest and transported from Jaffna and kept in a whole sale store in Colombo. After few weeks, observed sprouting when unloaded at a retail outlet at Pettah market.

b. A ripe mango when examined on the exterior, cut open by a housewife observed unripe flesh.

(12.5 x 2 = 25 marks)

