

## FNS 505 POST HARVEST TECHNOLOGY

39 Hr (13× 3units)

### Course outcome:

*At the end of this course the students will be able to-*

- CO 1. Describe post harvesting technology and the methods of harvesting
- CO 2. Know about the post harvest handling and also various kinds of packaging.
- CO 3. Identify the storage of food products and its challenges.
- CO 4. Understand the control of wastage due to bad storage.
- CO 5. Describe the types of food storage.

**Unit I:** Introduction to Post harvest technology: Definition, importance and scope of post harvest technology. Types of maturity of crop produces: Physiological maturity, horticultural maturity, harvest maturity, commercial maturity. Maturity indices and methods of determining maturity.

**Unit II:** Methods of harvesting and post harvest handling: Methods of harvesting. Good agricultural practices (GAP). Methods of post harvest handling: pre-cooling, washing, cleaning and trimming, sorting, grading and sizing, disinfection, post harvest treatment, curing, waxing, packaging and storage. Packaging materials.

**Unit III:** Storage of food products, challenges during storage and their control: Types of food storage, cold storage, controlled atmospheric storage. Storage pests: insect pests, spoilage microbes and other pests.

### REFERENCES

- Desrosier N W & JN Desrosier,1977
- Frank A.P. 1987. The Technology of Food Preservation, AVI Publ.
- Frazier WC. 1988. Modern processing, packaging and distribution system for foods, AVI Van nonstand Reinhold Co.
- McWilliams M. 1993. Food Microbiology. Tata McGraw Hill
- Potty VH & Mulky MJ. 1993. Foods - Experimental perspectives, Macmillan
- Srilakshmi B. 2001. Food processing, Oxford &IBH
- Swaminathan MS. 1993. Food Science, New Age International.
- Ganesh, Food Science and Experimental Foods.

