

FNS 505 POST HARVEST TECHNOLOGY

39 Hr (13× 3units)

Course outcome:

- Describe post harvesting technology and the methods of harvesting
- Write down the post harvest handling and also various kinds of packaging.
- Identify the storage of food products and its challenges.
- Understand the control and to overcome the wastage due to bad storage.
- Identify 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

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- 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.