

Post Harvest Management 3(3-0)

Theory

Fruits and vegetables: Structure, composition, physiology and biochemistry methods of harvesting, losses during harvesting, handling, transportation, packaging and storage. Water losses, respiration activity, mechanical injuries. Storage methods and types. Grains and legumes: Harvesting, threshing and grading systems. Deterioration during storage causes, loss assessment, control, mycotoxins. Commodity treatments and packaging. Storage atmosphere role of temperature and humidity. Different storage methods controlled atmosphere (CA) and modified atmosphere (MA). Modified atmosphere packaging (MAP). Role of temperature and humidity in storage, methods of packaging and types of packaging.

Books Recommended

1. Christensen, C.M. and Meronuck, RA. 1986. Quality Maintenance in Stored Grains Seed. University of Minnesota Press, Minnesota.
2. Wim, J. 2002. Fruits and vegetable processing - improving quality. CRC Press, Boca Raton, Florida.
3. Yamashita, R. 1993. New technology in grain post-harvesting. Farm Machinery Industrial Research Corp., Tokyo.

Website: www.foodscienceuniverse.com