

2.16 31616 POST-HARVEST HANDLING AND VALUE ADDITION OF HORTICULTURAL CROPS

UNIT-1 THEORY

1.1 Introduction to Post harvest technology:

1.2 Scope and importance of Post-harvest technology in horticultural crops.

1.3 Washing, grading, and sorting. Pre cooling-pretreatments-blanching & peeling methods.

1.4 Post-harvest handling methods:

1.5 Dehydration methods, Canning of fruits and vegetables Thermal processing

1.6 Low temperature processing - cold storage - controlled and atmospheric storage refrigeration truck, ripening chamber, packaging for horticultural crops.

1.7 Value addition in horticultural crops:

1.8 Definition- need for value addition. General principles and method for value added products.

1.9 Processing of value added products:

1.10 Processing of fruits - Jam, jelly, squash, RTS and candy. Processing of vegetables - Pickle, chutney, sauce and ketchup.

1.11 Processing of spices- spice powders and masala mix.

1.12 Food safety standards:

1.13 Food safety standards - definition - principles National - Agmark, BIS, FSSAI, HACCP International - Codex, ISO.

UNIT-2 PRACTICAL

2.1 Dehydration methods, Canning of fruits and vegetables-

2.2 Thermal processing- low temperature processing - cold storage- controlled and atmospheric storage -refrigeration truck, ripening chamber, and packaging for horticultural crops.

2.3 Processing of fruits - Jam, jelly, squash, RTS and candy.

2.4 Processing of vegetables - Pickle, chutney, sauce and ketchup.

2.5 Processing of spices spice powders and masala mix.

References Book:

1. Sudheer,K.P and Indra,V. (2007) Post Harvest Technology of Horticultural Crops. New India Publishing Co,New Delhi .

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