

## ***ASSIGNMENT***

- 1.Sources of post-harvest contamination in vegetables
- 2.General types of microbial spoilage in vegetables
- 3.Discuss the major physiological changes which occur during post harvest period.
- 4.List out the different methods of preservation of vegetables
- 5.Define canning and its types.
- 6.Benefits of canning
- 7.Physical causes for vegetable losses:
- 8.Contamination of vegetables and pathogenic bacteria
- 9.Physical method of preservation of vegetables
- 10.Chemical preservatives used for preservation of vegetables
- 11.Edible coating method of preservation of vegetables
- 12.Define what is Vacuum Drying and spray drying
- 13.Irradiated preserved vegetables
- 14.Preservation of vegetables by wax coating
- 15.Post harvest losses of vegetables in India