

## **ASSIGNMENT**

Write notes on the following

- 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.Physical method of preservation of vegetables
- 7.Chemical preservatives used for preservation of vegetables
- 8.Edible coating method of preservation of vegetables
- 9.Write notes on preservation of mushrooms
- 10.What is Blanching of vegetables
- 11.Minimally processing of vegetables
- 12.Irradiated preserved vegetables
- 13.Preservation of vegetables by wax coating
- 14.Make a list about Salted vegetables
- 15.Post harvest losses of vegetables in India.