

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.Physical method of preservation of vegetables
- 7.Chemical preservatives used for preservation of vegetables
- 8.Edible coating method of preservation of vegetables
- 9.Minimally processing of vegetables
- 10.Irradiated preserved vegetables
- 11.Post harvest losses of vegetables in India.
- 12.Write in brief about different types of spoilage bacteria?
- 13.Explain in detail about the Psychrotropic spoilage organisms?

14.Distinguish between fruits and vegetable Compositions?

15.Write notes on preservation of mushrooms