

POST HARVEST TECHNOLOGY



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MEANING

- Processing applied after the crop is gathered or collected from the field.
- Applied to save the nutrient contents for a due period of time.
- Applications like storage, drying etc.
- Preparing crops-fruits, vegetables, cereals, spices, pulses etc. for transportation.

OBJECTIVES

- To provide good quality products even after long time.
- To increase the shelf life of the products.
- For market supply in off season and off regions.
- To protect the grains from microbial and other contaminations.

TO RECEIVE THEM IN GOOD QUALITY AS WELL AS GOOD QUANTITY



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REMOVING THE UNWANTED FIBRE AT FIRST

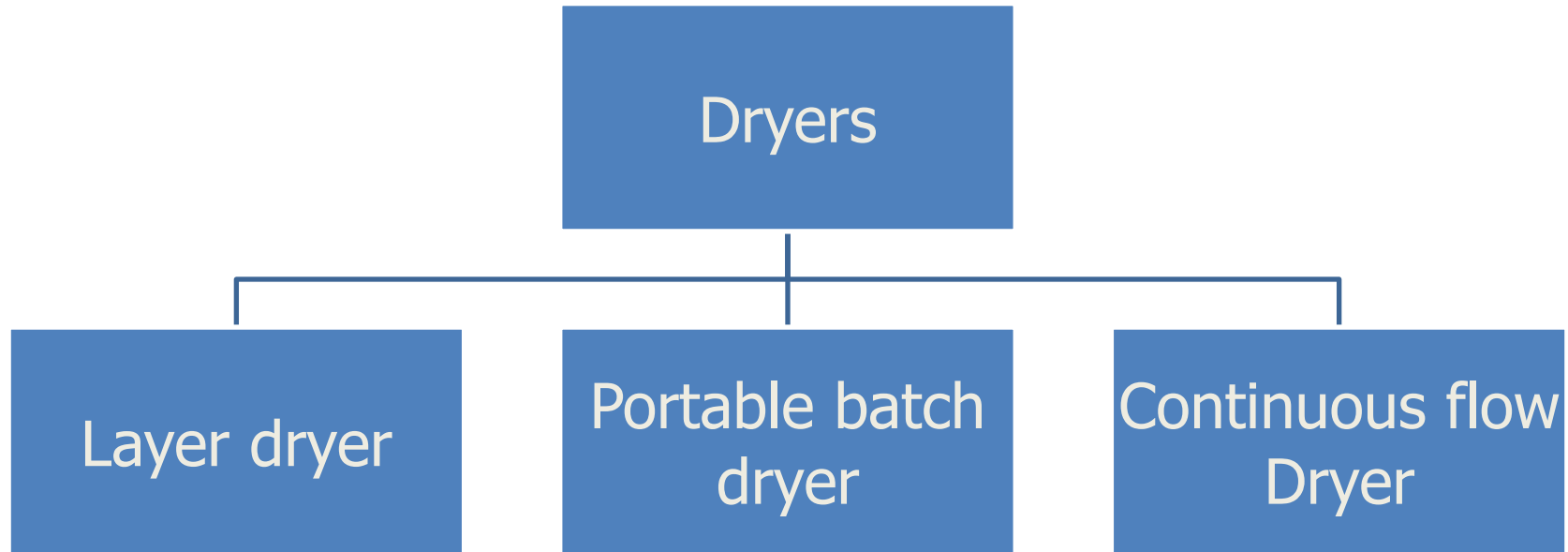


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DRYING

- It's a mechanical process.
- Applied to remove the moisture contents from grains, generally 12% is allowed to remain in.
- Commercial dryers are used for the purpose.
- Inappropriate moisture removal may leads to – Cracks / puffiness.

DRYERS



STORAGE

- To make them available in need.
- To keep the food at required levels of temperature and other environment.
- Factors to be considered:
 - **Biotic factors:** Birds, microorganisms, rodents, insects etc.
 - **Abiotic factors:** Temperature, moisture, humidity etc.

COMMERCIAL STORAGE



YOUR CAREER

YOUR FUTURE

YOUR ABILITY

YOUR SUCCESS

YOUR DREAMS

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