

## **Post-Harvest Management of Fruits and Vegetables (IHT-509)**

**DURATION - 5 Days**

**Primary Course on Post Harvest Technology of Horticultural Produce**

**Terminal Competency**

The Diversity and Volume of Horticultural Production India

The Quantitative and Qualitative Losses of Horticultural Produce in the Supply Chain

The Causes and Extent of Losses

Handling and Storage of Horticultural Produce

Primary Processing of Horticultural Produce

Packaging and Transport of Horticulture Produce

### **Introduction**

Horticultural Production in India and Abroad

Post Harvest Losses

Potential of Processing

Physical and Physiological Properties

Role of Harvesting Methods and Handling on Post Harvest Quality and Losses

### **Pre-cooling and Cold Storages, CAP and MAP**

Field Heat

Pre-cooling Systems

Cold Storage Requirements

Principles and Practices of Cap and Map

Minimal Processing

Use of Growth Regulators

### **Cleaning, Sorting, and Grading of Horticultural Produce**

Minimizing Microbial Load

Thermal, Chemical and Radiation Methods

### **Principles, Equipment, Operation, Precautions**