



SNS COLLEGE OF TECHNOLOGY

Coimbatore-35
An Autonomous Institution



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DEPARTMENT OF FOOD TECHNOLOGY

19FTT305-FRUIT AND VEGETABLE TECHNOLOGY

UNIT 2- POSTHARVEST PROCESSING AND STORAGE



Peeling, Slicing, Cubing, and Cutting



These are the basic methods of preparing fruits and vegetables for further use:

- **Peeling:** This is the process of removing the skin or outer layer of fruits and vegetables. It's often done for fruits like apples, pears, or cucumbers, and vegetables like potatoes or carrots. Peeling can be done manually with a knife or peeler, or mechanically using specialized equipment.
- **Slicing:** Slicing involves cutting fruits or vegetables into thin, flat pieces. This is common for items like tomatoes, onions, or cucumbers. Depending on the product, slices can range from thin to thick.



- Cubing:** Cubing is the process of cutting fruits and vegetables into small, square or rectangular pieces. This is often done for products like melons, squash, and potatoes.
- Cutting:** General cutting can involve many different techniques, such as dicing, chopping, or mincing. The specific cut depends on the desired final form or recipe requirements



Commodity Pre-Treatments

Pre-treatments are processes done to fruits and vegetables before further processing, storage, or shipping. These steps are crucial to ensure freshness, quality, and safety:

Pre-cooling: Pre-cooling refers to the rapid cooling of freshly harvested fruits and vegetables to lower their temperature quickly after harvest. This step is essential to reduce spoilage, preserve nutrients, and extend shelf life. Pre-cooling can be done through different methods, such as:

- **Hydrocooling:** Using cold water to quickly lower the temperature of the produce.
- **Forced-air cooling:** A method where cool air is forced over the produce to lower its temperature.
- **Vacuum cooling:** Often used for leafy vegetables, where a vacuum chamber is used to rapidly remove heat.



Thank You