



Unit II - Topic 4

Primary processing and pack house handling of fruits and vegetables - Peeling, slicing, cubing and cutting.

Primary processing and pack house handling of fruits and vegetables involve various steps to prepare them for distribution and consumption. Peeling, slicing, cubing, and cutting are common techniques employed in this process. Here's an overview of each of these steps:

Peeling:

Objective: To remove the outer skin or peel of fruits and vegetables.

Methods:

1. Manual Peeling: Workers use knives or peelers to manually remove the skin.
2. Mechanical Peeling: Machines equipped with rotating blades or abrasive surfaces peel fruits and vegetables automatically.

Equipment:

- Handheld knives or peelers
- Mechanical peeling machines

Fruits and Vegetables: Apples, potatoes, carrots, cucumbers, and citrus fruits are commonly peeled.

Slicing:

Objective: To cut fruits and vegetables into thin, flat pieces.

Methods:

1. Manual Slicing: Workers use knives to manually slice fruits and vegetables.



2. Mechanical Slicing: Slicing machines equipped with blades cut fruits and vegetables uniformly.

Equipment:

- Knives
- Mechanical slicing machines

Fruits and Vegetables: Tomatoes, cucumbers, carrots, and bell peppers are often sliced.

Cubing:

Objective: To cut fruits and vegetables into small, uniform cubes.

Methods:

1. Manual Cubing: Workers use knives to manually cube fruits and vegetables.
2. Mechanical Cubing: Cubing machines with sharp blades cut fruits and vegetables into uniform cubes.

Equipment:

- Knives
- Mechanical cubing machines

Fruits and Vegetables: Pineapple, melons, and peppers are examples of produce that may be cubed.

Cutting:

Objective: To cut fruits and vegetables into desired shapes for various culinary purposes.

Methods:

1. Manual Cutting: Workers use knives to manually cut fruits and vegetables.
2. Mechanical Cutting: Cutting machines with specific attachments or blades cut fruits



and vegetables according to the desired shapes.

Equipment:

- Knives
- Mechanical cutting machines

Fruits and Vegetables: Onions, carrots, and apples are commonly cut into various shapes for different dishes.

Pack House Handling:

After the primary processing steps, the fruits and vegetables are handled in the pack house to prepare them for packaging and distribution.

Activities:

1. Sorting and Grading: Sorting fruits and vegetables based on size, color, and quality. Grading involves categorizing them into different quality classes.
2. Washing: Cleaning the produce to remove dirt, pesticides, and contaminants.
3. Packaging: Placing the processed fruits and vegetables into suitable containers for transportation and retail.
4. Quality Control: Conducting quality checks to ensure that the produce meets specified standards.

Equipment:

- Sorting and grading machines
- Washing equipment
- Packaging machinery

Important Considerations:

- Hygiene and sanitation are crucial to prevent contamination during handling.



SNS COLLEGE OF TECHNOLOGY
(An Autonomous Institution)
Coimbatore.

- Quality control measures help maintain the freshness and quality of the produce.
- Proper packaging is essential to protect the fruits and vegetables during transportation and storage.