

Vegetable raw materials (IInd YEAR OF STUDY, IVrd SEMESTER)

Credit value (ECTS) 4

Course category

Specialized discipline (Imposed)

Course holder:

Assoc. Prof. PhD. Liviu Mihai IRIMIA

Discipline objectives (course and practical works)

During the course is aimed to acquiring and understanding the specific theoretical processing technology for vegetables and fruits, the practical skills application of theoretical knowledge and training the skills to act autonomously to observe, analyze, interpret and provide concrete solutions to the problems of the recovery vegetables and fruits.

Practical work aims to familiarize students with the technological particularities and safety of fruits and vegetables and with the art work in their quality analysis.

Contents (syllabus)

Course (Chapters/subchapters)
1. Technological characterization of fruits and vegetables.
2. The chemical composition of fruits and vegetable.
3. Biological processes of post harvest fruits and vegetables.
4. Flow capitalizing particularities on fruit and vegetable.
5. The factors that determine the fruits and vegetables quality.
6. Depreciation and post harvest spoilage of fruit and vegetables.
7. The quality analysis of fruit and vegetables.
8. The risk factors in the fruits and vegetables production.
9. Food safety management systems of fruits and vegetables.

Practical works
The analysis of the authenticity and plant health of vegetables and fruits.
The assessing of fruits maturation degree by iodine test.
Determination of textural firmness of fruits and vegetables
Sensory analysis of fresh fruits and vegetables.
Determination of soluble dry substance by refractometry method
Determination of titratable acidity of fruits and vegetables

Bibliography

1. Irimia L., 2013. Controlul și expertiza calității legumelor, fructelor și produselor derivate. Ed. “Ion Ionescu de la Brad”, Iași.
2. Murariu Otilia Cristina, Irimia Liviu Mihai, Robu Teodor, 2017 - Analiza și controlul calității produselor din legume și fructe, Editura Ion Ionescu de la Brad, Iași.
3. Beceanu D., 2010. Tehnologia produselor horticoale. Partea a-I-a. Ed. PIM, Iași.

4. Hulea A., Tașcă Gh., Beratlief C., 1982. Bolile și dăunătorii produselor agricole și hortiviticolle după recoltare – prevenire și combatere. Ed. Ceres, București.
5. Păucean Adriana – Tehnologia prelucrării legumelor și fructelor – Îndrumător de lucrări practice, 2006, Ed. Risoprint Cluj.
6. Potec I., Roșu L., Tudor T., Ceaușescu M., Anton D., Cotrău A., 1983. Tehnologia păstrării și industrializării produselor hortiviticolle. Ed. Didactică și Pedagogică, București.
7. Zdremțan Rodica, 2008 – Conservarea legumelor și fructelor – Îndrumător de lucrări practice, 2008, Ed. univ. Aurel Vlaicu.

Evaluation

Evaluation form	Evaluation Methods	Percentage of the final grade
Exam	Written assessment	75%
Appreciation of the activity during the semester	Written assessment during the semester, verification tests and final laboratory colloquium.	15%
	Course presence	10%

Contact

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