

EASTERN UNIVERSITY, SRI LANKA

Final Year, First Semester Examination In Agriculture – 2013 / 2014

AC 4101- FOOD CHEMISTRY (2: 20/20)

Answer All questions

Time : One Hour

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- 1.
- a) Explain the effects of oxidative rancidity on the quality and shelf life of oil.
  - b) What do you understand by the 'Gelatinization point of starch'?
  - c) Explain the importance of Flour bleaching agents and dough improvers as food additives in bakery technology.

2.

Write a brief account on the following:

- a) Significance of Modified starches in value added foods
- b) Application of enzyme *Pectinase* in food production
- c) Proteins in egg albumin

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