

EASTERN UNIVERSITY, SRI LANKA

Final Year, First Semester Examination In Agriculture – 2011/2012

ACH 4101- FOOD CHEMISTRY

END SEMESTER EXAMINATION

Answer All questions

Time : One Hour

1.

- a) Briefly explain the principle chemical / biochemical changes that may occur in foods on storage, giving examples and the formula where appropriate.
- b) Discuss the effects of rancidity on the quality and shelf life of edible fats and oils.

2.

Discuss the role of the followings:

- a) Carboxymethyl cellulose in value added foods
- b) Dough improvers in bakery technology
- c) Enzyme *Amylase* in food production
