

EASTERN UNIVERSITY, SRI LANKA



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

ACH 4101- FOOD CHEMISTRY (2: 15/30)

EXTERNAL DEGREE

Answer All questions

Time : One Hour

1.

- a) Discuss the effects of oxidative rancidity on the quality and shelf life of lipids in foods.
- b) What do you understand by the 'Gelatinization point of starch'?
- c) Giving examples, explain the importance of Stabilizers and thickeners as food additives.

2.

Discuss the role of the followings:

- a) Gluten protein in bakery technology
- b) Enzyme *Amylase* in food production
- c) Modified starches in value added foods
