

EASTERN UNIVERSITY, SRI LANKA

FINAL YEAR, FIRST SEMESTER EXAMINATION IN AGRICULTURE-2004/2005

ACH 4103- FOOD PROCESSING AND PRESERVATION(2:20/20)

END SEMESTER EXAMINATION

Time : 1 hour.

Answer All Questions

1. a.) Briefly discuss the following

- (i) Curing of fish.
- (ii) Handling, icing and freezing of fish.

b) A dairy plant receives 100 kg milk containing 4.6 % fat. How much cream containing 34% fat must be removed to prepare milk containing 4.2% fat?

c) Write short notes on the following:

- (i) Usage of class I & class II preservatives in food industry.
- (ii) Processing of liquid milk.

2. a) Describe the importance of the following in postharvest technology of fruits and vegetables:

- (i) Pretreatments.
- (ii) Maturity indices.
- (iii) Minimal processing

b) Calculate the ingredients required for preparing 10 kg mango squash using mango pulp having 10° Brix and 0.5% acidity. Assume mango squash contains mango pulp-40%, acidity 0.8%, TSS 40° brix and KMS-700 ppm.
