

EASTERN UNIVERSITY, SRI LANKA

SECOND YEAR, SECOND SEMESTER EXAMINATION IN AGRICULTURE - 2006/

ACH 2201 - PRINCIPLES OF FOOD SCIENCE



Answer all questions

Time: 2 hours

1. a) Discuss the importance of irradiation as a method to extend the shelf life of fruits and vegetables.
- b) Giving suitable examples, discuss the significance of the following unit operations in food industry;
 - i) Disintegration
 - ii) Homogenization
2. Explain the role of:
 - a) Wheat proteins in bakery technology.
 - b) Acetic acid in food manufacturing process.
 - c) Carbon monoxide in gas storage of fruits and vegetables.
3. a) Briefly describe the methods available in freezing of foods.
- b) Discuss the importance of '12D concept' in heat sterilization of foods.
4. Write a brief account on the following;
 - a) Uses of microbes in brewery industry
 - b) Salting of foods.
 - c) Heat treatments applied for liquid milk.
