

EASTERN UNIVERSITY, SRI LANKA

SECOND YEAR, SECOND SEMESTER EXAMINATION IN AGRICULTURE - 2014/2015

AC 2201 – FOOD SCIENCE AND TECHNOLOGY (3: 30/30)

27 OCT 2017

Answer all questions

Answer in English

Time: Two Hours

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1. a) Explain the importance of '12 D Concept' in heat sterilization of foods.
b) Briefly describe the reasons for the losses in quality of foods during freezing and frozen storage.

 2. Discuss the following:
 - a) Sulfites as preservatives in food processing.
 - b) Hazard Analysis and Critical Control Point (HACCP) in maintaining food quality and safety.

 3. a) Why blanching of fruits and vegetables is necessary prior to canning?
b) Briefly explain the importance of Modified Atmosphere Packaging (MAP) to extend the shelf life of fruits and vegetables.

 4. Write a brief account on the following:
 - a) Curing of cheese
 - b) *Clostridium botulinum* food poisoning
 - c) Plastic packaging materials used in food industry
