

EASTERN UNIVERSITY, SRI LANKA

SECOND YEAR, SECOND SEMESTER EXAMINATION IN AGRICULTURE - 2012/2013

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

Answer all questions

Time: Two Hours

1. a) Briefly explain the factors influencing the rate of heat penetration during canning of foods.
b) Why is blanching carried out in vegetables before frozen storage?

2. a) Describe the influence of freezing rate on ice crystal formation and product quality during frozen storage of foods.
b) Give a detailed flow chart for the manufacturing of butter from cream.

3. Discuss the importance of the following:
a) Sulphur dioxide as preservative in value added foods.
b) Modified Atmosphere Packaging to extend the shelf life of fruits and vegetables.

4. Write a brief account on the following:
a) *Staphylococcus* food poisoning.
b) Plastic packaging materials used in food industry.
c) Hazard Analysis and Critical Control Points (HACCP) in food quality control.
