

EASTERN UNIVERSITY, SRI LANKA

Final Year, First Semester Examination In Agriculture – 2006/2007 (June' 2015)

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 of fats and oils.
- b) Explain the significance of the Modified starches in the production of value added foods.

2. Discuss the following:

- a) Role of gluten in bread making.
- b) Application of *Pectinase* enzyme in food preparations.
- c) Effects of water activity on the stability of foods.
