

EASTERN UNIVERSITY, SRI LANKA

FOURTH YEAR, FIRST SEMESTER EXAMINATION IN AGRICULTURE – 2016/2017

AC 4101- FOOD CHEMISTRY (2: 20/20)

END SEMESTER THEORY EXAMINATION

Answer All questions

Time : One Hour

1.
 - a) Discuss the significance of Modified starches in value-added food products.
 - b) Explain the effects of Hydrolytic rancidity on the quality of fats and oil.
 - c) Giving examples, briefly discuss the undesirable changes that may occur in foods during processing and storage, and give formula/equations wherever appropriate.

2. Discuss the following:
 - a) Role of Sulphur dioxide as preservative in food processing.
 - b) Application of enzyme *Amylase* in food production.
 - c) Aflatoxins poisoning in foods.
