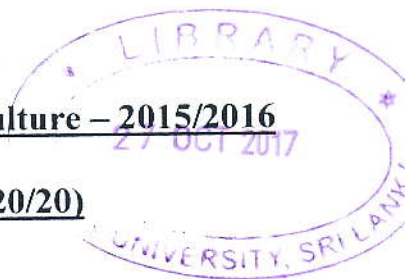


EASTERN UNIVERSITY, SRI LANKA

Final Year, First Semester Examination In Agriculture – 2015/2016

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



All questions

One Hour

- a) Giving examples wherever appropriate, discuss the undesirable changes that may occur in foods during processing and storage.
- b) Discuss the effects of oxidative rancidity in the quality and shelf life of oils.
- c) Write a brief account on the concept of water activity and its relevance in food stability.

Briefly discuss the followings:

- a) Nitrites and nitrates as food additives
- b) Enzyme *Pectinase* in food production
- c) Modified starches in value added foods
