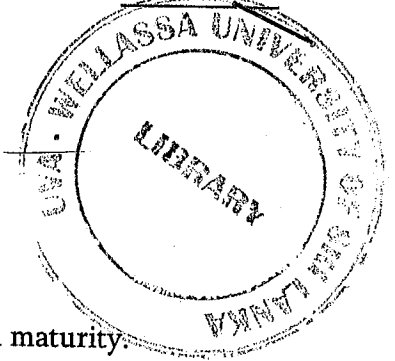


Uva Wellassa University, Sri Lanka
Faculty of Science and Technology
Science and Technology Degree program
1st Semester Examination – March/ April 2013
SCT 324-1 Minimal Processing Technology



Part B

- 2.
- a) State the difference between horticultural maturity and physiological maturity. (05 marks)
 - b) i) How can you detect the quality of physiologically matured raw tomatoes which are ready to process minimally? (10 marks)
 - ii) Briefly explain the unit operations in the production of fresh cut tomatoes. (15 marks)
- 3.
- a) What is meant by enzymatic browning? (03 marks)
 - b) Briefly explain four (04) methods that can be used to prevent enzymatic browning. (12 marks)
 - c) "Safety is a major concern in fresh cut production". Describe this statement in relation to the personal health and hygiene. (15 marks)

Design a factory layout for manufacturing fresh cut products. Describe all the aspects you consider.

(30 marks)

- End of Part B -