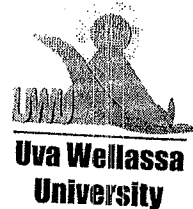


Uva Wellassa University of Sri Lanka
Faculty of Science and Technology
Department of Science and Technology
300 level 1st Semester Examination – Jun. / Jul. 2017
SCT 317-1 Food Chemistry (Repeat)



Instructions to candidates

Duration: 01hour

Number of questions: Three (03) essay questions

Answer all questions

Mark allocation: 100 Marks

Index No.

1. a. State the difference between enzymatic and non enzymatic browning. (10 marks)
- b. What are the applications of enzymatic and non enzymatic browning? (10 marks)
- c. Explain the chemical background of enzymatic browning. (15 marks)
2. Write shortnotes on following.
 - a. High Fructose corn syrup. (10 marks)
 - b. Properties of water. (10 marks)
 - c. Structural polyssacharides. (10 marks)
3. a. State the difference between coagulation and denaturation. (10 marks)
- b. What is gelation? (05 marks)
- c. Explain the four major structures of protein. (20 marks)

