



Uva Wellassa University

Faculty of Animal Science and Export Agriculture

B.Sc in Palm & Latex Technology and Value Addition

B.Sc. in Tea Technology & Value Addition

End Semester Examination – August/ 2011

Year I Semester II

Principles of Food Science (TEA 132-0/132-2) – Repeat



Uva Wellassa
University

Instructions

Answer **all** questions.

No. of questions : Part I - Four (04),
Part II – Two (02)
No. of pages : Seven (07)
Time : 02 hours
Total marks allocated : Part I (Structured Essay) - 40%,
Part II (Essay) – 60%

Index No:

PART II –Essay

2.03 4

Question 01

- I. Define the term of “Maillard browning”. **(08 Marks)**
- II. Briefly describe the chemical process of Maillard browning. **(10 Marks)**
- III. Discuss the desirable and undesirable effects of Maillard browning in Food Industry. **(12 Marks)**

Question 02

Discuss the importance of food preservation, different methods of preservation which are currently practiced and their applications in Food Industry.

(30 Marks)