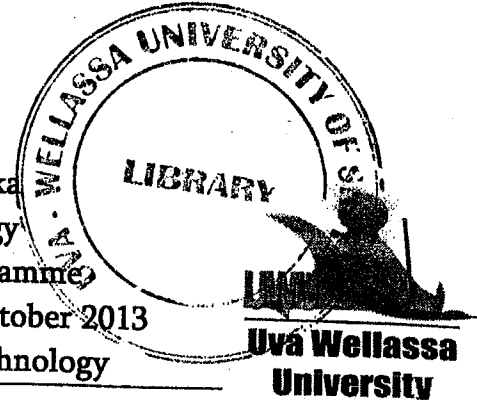


Uva Wellassa University, Sri Lanka
Faculty of Science and Technology
Science and Technology Degree programme
2nd Semester Examination – September/ October 2013
SCT 314-3 Cereal Science & Technology
Part B



6.

- a) What are the differences in between hard wheat and soft wheat? (01 mark)
- b) Write down the factors that can effect to below mentioned shortcomings and give suitable solutions to overcome these shortcomings
 - i) Poor crust colour
 - ii) Large cavities in bread crumb
 - iii) Sour taste
 - iv) Small size of bread (08 marks)
- c) Briefly explain the stalling effect of bread with using suitable diagrams (10 marks)
- d) How can you avoid the stalling effect of bread? (01 mark)

7. Write down short notes

- a) Leavening index of bakery products
- b) Shortening agents in bakery industry
- c) Oven spring of bakery products
- d) Spoilage of bread
- e) Role of baking pan in bread manufacturing (20 marks)