

Uva Wellassa University
Faculty of Animal Science and Export Agriculture

BSc in Export Agriculture

End Semester Examination - July/August 2016
Year II Semester I

Principles of Food Science (EAG 261 – 1)



Uva Wellassa
University



Instructions

Answer Two (02) questions only.

No. of questions : Three (03)

No. of pages : One (01)

Time : One hour (01 hr)

Total marks allocated : 100 %

Note: Handover the question paper along with the answer sheet.

ESSAY

Question 01

Write short notes on following.

- a. Blanching time
- b. Water activity (a_w) and food preservation

(25 x 2 = 50 marks)

Question 02

Write an essay on 'Fermented foods'. (Provide necessary definitions and suitable examples whenever necessary).

(50 marks)

Question 03

During food processing and storage, a series of transformations improves food value and organoleptic properties. However, browning is very common phenomenon in foodstuffs during processing which is having positive and negative effects. Taken together, write an essay on 'Browning reactions of foodstuffs'.

(50 marks)