

**Uva Wellassa University of Sri Lanka  
Faculty of Animal Science & Export Agriculture**

**Animal Science Degree Programme and  
Aquatic Resources Technology Degree Programme  
Year II Semester II  
End Semester Examination – August/ September 2014**



**ANS 202-1 Food Chemistry - Repeat  
Essay Questions (Section II)**

**Instructions**

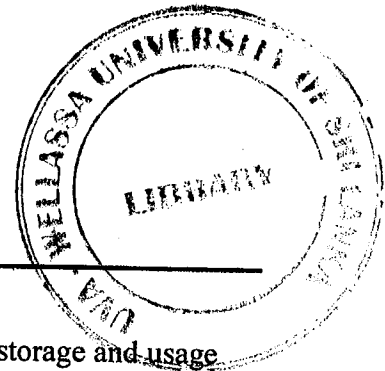
Answer all questions in Section II in booklets provided.

No. of questions : One (01)

No. of pages : One (01)

Time : Thirty minutes (30 minutes)

Total marks allocated : 60%



01. Lipid oxidation is the most common problem associated with production, storage and usage of fats and oils. Imagine you are appointed to a task to minimize the lipid oxidation in bakery products.
- Name **three (03)** possible mechanisms of lipid oxidation in a fat rich food. (15 marks)
  - List the promoters of the lipid oxidation. (15 marks)
  - Briefly discuss the control measurements of lipid oxidation in bakery products. (30 marks)

**[End of Section II]**