

EASTERN UNIVERSITY, SRI LANKA

Final Year, First Semester Examination In Agriculture – 2012/2013

AC 4101- FOOD CHEMISTRY (2:20/20)

END SEMESTER EXAMINATION

Answer All questions

Time : One Hour

---

1.
  - a) Discuss the effects of oxidative rancidity on the quality of edible fats and oils.
  - b) Explain the role of gluten in bakery technology.
  - c) Giving examples, explain the role of stabilizers and thickeners as food additives.
  
2. Discuss the following:
  - a) Significance of Modified starch in the formulated foods.
  - b) Post-mortem changes in red meat
  - c) Application of *Amylase* enzyme in food industry

\*\*\*\*\*