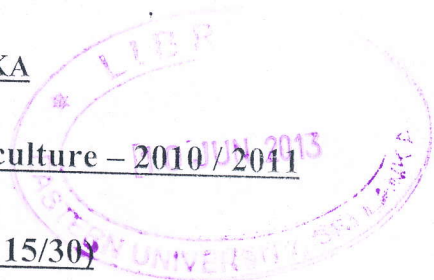


EASTERN UNIVERSITY, SRI LANKA

Final Year, First Semester Examination In Agriculture – 2010/2011

ACH 4101- FOOD CHEMISTRY (2: 15/30)



Answer All questions

Time : One Hour



1.

- a) Explain how the lipid oxidation chemistry and sensory analysis are integrated as dual means of measuring lipid food quality.
- b) Explain the significance of Carboxymethyl cellulose in the production of value added foods.
- c) Write a brief account on the effect of water activity on stability and quality of foods.

2. Discuss the following:

- a) Importance of sugars as food components
- b) Sodium benzoate as anti-microbial agent.
- c) Application of *Pectinase* enzyme in food preparations.
