



EASTERN UNIVERSITY, SRI LANKA

FOURTH EXAMINATION IN SCIENCE-2010/2011

SPECIAL DEGREE IN CHEMISTRY

CHS 09 Food Chemistry

Answer all questions

Time Allowed: One hour

1. Answer all the parts (a), (b) and (c).

(a) Name commercially important starch derivatives / modified starches and explain their significance in value added food items.

(b) "*Proportion of gliadin and glutenin proteins in wheat flour determines the quality of bakery products*". Justify.

(c) What do you understand by the term '*gelatinization point of starch*'?

2. Give brief accounts on the following:

- Rancidity in edible lipids
- Use of *Amylase* enzyme in food production
- Water activity and food stability

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