



EASTERN UNIVERSITY, SRI LANKA
SPECIAL DEGREE EXAMINATION IN CHEMISTRY
(FEB/MARCH' 2014)
FOURTH YEAR FIRST SEMESTER-2009/2010
CHS 09. FOOD CHEMISTRY

Answer all questions

Time allowed: one hour

1. a) Discuss the effects of autoxidation on the quality and shelf life of fats and oils.
(60 marks)
 - b) Giving examples, explain the importance of clarifying agents as food additives.
(40 marks)
 2. Discuss the role of the following;
 - a) Gluten in bakery technology
(33 marks)
 - b) Carboxymethyl cellulose in maintaining the viscosity of foods
(34 marks)
 - c) Amylase in fermentation technology
(33 marks)
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