



EASTERN UNIVERSITY, SRI LANKA.

FINAL EXAMINATION IN AGRICULTURE (500 Series) - 2000/2001

FOOD CHEMISTRY (ACH 521)

Answer all questions

Time: 3 Hours

1. Discuss the importance of the following enzymes in food industry.
 - a) α - Amylase
 - b) Pectinase.
 - c) Plant proteases
 - d) Catalase

2. Giving examples, discuss the role of polysaccharides in food industry.

3. Explain:
 - a) Emulsification and gelation as functional properties of food proteins.
 - b) Changes occurring in chlorophylls during processing of green vegetables.

4. Discuss the role of
 - a) Antimicrobial agents as food additives.
 - b) Nitrites and nitrates in curing of red meats and meat products.

5. Write notes on the following:
 - a) Dietary fat and coronary heart disease.
 - b) Additives other than sugars used as sweetening agents in food industry.
