

EASTERN UNIVERSITY, SRI LANKA

FINAL YEAR, FIRST SEMESTER EXAMINATION IN AGRICULTURE – 2004/2005

ACH 4101 – FOOD CHEMISTRY (2 : 20/20)

Answer **all** questions.

**Time : One hour**

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1. a) List out the chemical and biochemical changes that occur in foods on storage giving examples where appropriate.  
b) Write down the importance of sugars as food components.  
c) Distinguish between denaturation and gelation in proteins.  
Of what significance is gelation to food preparation?
  
2. a) Outline the refining procedures required to convert a sample of crude soybean oil to a product suitable for use in food. Describe the changes in composition and properties that occur at each stage.  
b) How would you analyze a fat containing food to show evidence of oxidative rancidity?  
c) Discuss the antimicrobial activity and uses of sodium benzoate in foods.

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