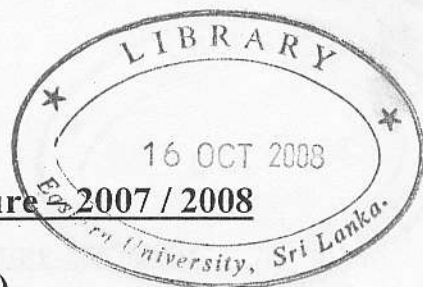


EASTERN UNIVERSITY, SRI LANKA



Final Year, First Semester Examination In Agriculture 2007 / 2008

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

Answer All questions

Time : One Hour

1. a) In detail, show each step of the formation of hydroperoxide from oxidation of oleic acid.
 - b) Describe how emulsifiers act to promote a uniform smooth texture in cheese.
 - c) Briefly explain how acid modified starch is manufactured commercially?
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2. Explain the following:
 - a) Effects of proteins on viscosity of soup.
 - b) Chemical changes in foods on storage.
 - c) Role of leavening agents in bakery technology.
