



EASTERN UNIVERSITY, SRI LANKA

Final Year First Semester Examination in Agriculture 2003/2004

ACH 4103 – Food Processing and Preservation

End Semester Examination

Time: 01 Hour

This paper should be answered in English

Answer All Questions

1. a) Discuss the processing technologies of Indian Dairy Products.
 - b) Explain the necessary steps needed in establishing a “Cannery” for marketing canned fruits and vegetables.
 - c) Illustrate the processing technologies of the following
 - (i) Passion Cordial
 - (ii) Fish Meal
 - (iii) Frozen Prawn
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2. a) Explain the importance of following in Food industry:
 - (i) Minimal Processing
 - (ii) Preservatives
 - (iii) Hazard Analysis Critical Control Points (HACCP)
 - b) A dairy plant receives 100 kg milk containing 4.6 % fat. How much cream containing 34 % fat must be removed to prepare milk containing 4.2 % fat ?
 - c) Discuss the role of flexible packaging in food industry.
