

EASTERN UNIVERSITY, SRI LANKA

Final Year, First Semester Examination In Agriculture – 2006 / 2007

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

Answer All questions.

Time : 01 Hour

1.
 - a) Discuss the significance of chemically modified starch in food industry.
 - b) "The proportion of gliadins and glutenins in wheat flour determine the quality of bakery products" – Comment on this statement.
 - c) Explain the role of polyhydric alcohol texturizers as additives in processing of foods.

2. Explain:
 - a) Rancidity in edible fats and oils.
 - b) Dietary fat and Coronary Heart Diseases (CHD).
 - c) Water activity and food stability
