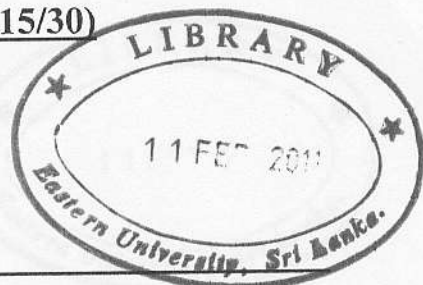


EASTERN UNIVERSITY, SRI LANKA

Final Year, First Semester Examination In Agriculture – 2009/2010

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



Answer All questions

Time : One Hour

1. a) Discuss the effects of oxidative rancidity on the quality of edible fats and oils.
b) Explain role of gluten in bread making.
c) Discuss the significance of Carboxymethyl cellulose in maintaining the viscosity of formulated foods.

2. a) Vegetable oils are generally unsaturated. Describe the chemistry of the process by which these oils can be hardened to produce margarine.
b) Discuss the application of *Amylase* enzyme in value added cereal products.
c) Giving examples, discuss the importance of clarifying agents as additive in food industry.
