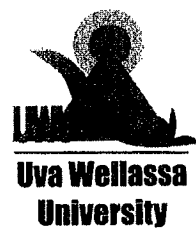


Uva Wellassa University
Faculty of Animal Science and Export Agriculture

BSc in Export Agriculture

End Semester Examination - August/September 2014
Year III Semester II

Grain Product Technology & Value Addition EAG 343 - 2



Instructions

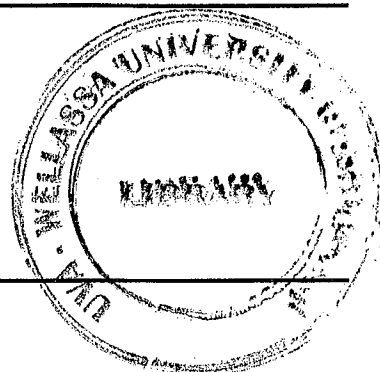
Answer **Four (04)** questions including question No. 01

No. of questions : Five (05)

No. of pages : Two (02)

Time : Two hours (02 hrs)

Total marks allocated : 100 %



Essay

Question 01

Write short notes on following topics.

- Glycemic Index (GI)
- Parboiling of rice
- Development of crust colour in bread
- Fortification of flour
- Lipoxygenase activity in soybean

(05 × 05 = 25 marks)

Question 02

- Explain flour properties of concern to bakery industry.

(12 marks)

- Briefly explain the importance of yeast as an ingredient in bread making.

(08 marks)

- What is 'Chemical Aeration' in flour confectionary?

(05 marks)

Question 03

- a. Explain the importance of extrusion technology in food industry. (10 marks)
- b. Draw a labelled diagram to show essential components of an extruder? (10 marks)
- c. Write five process variables of food extrusion. (05 marks)

Question 04

- a. A biscuit manufacturing company observed high incidence of biscuit breakage occurs in retail level. Since the breakage occurs after the dispatch to the market, it is not possible to monitor this quality issue during the production.
Briefly explain the causes and corrective measures to the problem. (15 marks)
- b. Briefly explain the importance of spread ratio of a particular type of biscuit. (08 marks)
- c. What are the two major groups of confectionary products? (02 marks)

Question 05

- a. 'Removal of undesirable components is essential to improve the quality of grains'. Discuss the statement with reference to anti-nutrients found in grains. (15 marks)
- b. Write four methods which can be practiced in household level in order to reduce anti-nutritional factors. (06 marks)
- c. Write two beneficial effects of anti-nutrients (04 marks)