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**Faculty of Animal Science & Export Agriculture
Uva Wellassa University of Sri Lanka**



**B. ASc. Degree Programme
Year II Semester II
End Semester Examination - June 2008**

**ANS 2208-2 Principles of Food Science and Animal Product Technology
Essay Questions (Section II)**

Instructions

Answer all questions in Section II in booklets provided.

No. of questions : Two (02)

No. of pages : One (01)

Time : One (01) hour

Total marks allocated : 60%

Index No:

01. Foods are heterogeneous systems which consist of two or more phases in it.

- (I) Name three (03) Food systems based on the number of phases involved and give examples for each.**
- (II) Discuss in detail the three (03) methods used in food industry in increasing emulsion stability.**

(50 marks)

02. Briefly discuss on two (02) of the following topics.

- (i) **Hydrogenation** of oils.
- (ii) **Meat colour** changes during processing.
- (iii) Function of **protein** and **starch** in bread making.
- (iv) Principles and processing of **green, oolong and black tea**.

(50 marks)

[End of Section II]