

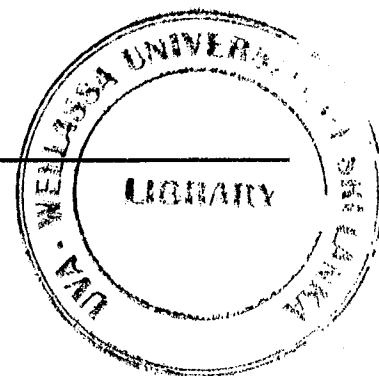
**Uva Wellassa University of Sri Lanka  
Faculty of Animal Science & Export Agriculture**

**BASc in Animal Science Degree Program and  
BSc in Aquatic Resources Technology Degree Program**



**Year II Semester II  
End Semester Examination – September/ October 2013**

**ANS 202-1 Food Chemistry  
Essay Questions (Section II)**



**Instructions**

Answer all questions in Section II in booklets provided.

No. of questions : One (01)

No. of pages : One (01)

Time : Thirty minutes (30 minutes)

Total marks allocated : 60%

1. Imagine you are a medium scale manufacturer of jam and jellies. As an entrepreneur, you want to introduce a “diet jam” for the diabetic patients.

I. Name the type of pectin based on **degree of esterification** that you are going to use for the production of diet jam. (10 marks)

II. Name the monomer of pectin. (10 marks)

III. Briefly discuss the mechanism of gelling of pectin mentioned in 01.a. (40 marks)

**[End of Section II]**