

Uva Wellassa University
Faculty of Animal Science and Export Agriculture
BSc in Export Agriculture

End Semester Examination January/February 2018
Year II Semester II

Principles of Agro Food Process Technology (EAG 242-2)



Instructions

Answer four (04) questions only

No. of questions : Five (05)

No. of pages : Two (02)

Total marks allocated : 100 %

Time : Two hours (02 hrs)

Note: Handover the question paper along with the answer sheet.

ESSAY

Question 01

Write short notes on following topics.

- a. Freezing as a method of food preservation
- b. Minimal processing of fruits and vegetables

(12.5 × 02 = 25 marks)

Question 02

- a. Briefly explain the functions of sugar during jam production.

(10 marks)

- b. During the production of mixed-fruit jam, mixture should be concentrated to get the desired consistency of the product. However, prolong heating reduces the quality of the final product. Hence, briefly explain the techniques used in industrial level in order to avoid the lengthen heating during the production of jam.

(15 marks)

Question 03

- a. Briefly explain the importance of blanching during dehydration of vegetables.
(10 marks)
- b. Dehydrated mango cubes were prepared during an experimental trial. After the proper initial preparation steps, the samples were kept in a dryer at 75 °C for few hours to complete the drying process. However, during the examination of the quality of the final product it was found that moisture content of the dried product was significantly higher than the expected value. Explain the possible reason for the failure. What would be the corrective measure in order to success in the next trial?
(15 marks)

Question 04

- a. How much of skimmed milk with fat content of 0.05% and whole milk with fat content of 3.5% should be mixed together to prepare 10,000 kg of milk with 3.0% fat?
(10 marks)
- b. Explain the importance of homogenization of milk as a unit operation during the production of set yoghurt in commercial scale.
(15 marks)

Question 05

- 'Variety of an agricultural commodity plays a vital role during agro-food processing'. Critically discuss the statement with suitable examples.
(25 marks)