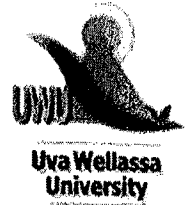




Uva Wellassa University
Faculty of Animal Science & Export Agriculture
BSc in Export Agriculture

End Semester Examination September/October 2013
Year III Semester II

Advanced Food Science and Food Analysis (EAG 361-2)



Instructions

Answer all questions.

No. of questions : Two (02)
No. of pages : One (01)
Time : One (01) hour
Total marks allocated : 50 %

Index No:

Part II – Essay

Question 01

- I. Define "Proximate Analysis".
(10 Marks)
- II. Briefly explain different tests that you should follow when conducting a proximate analysis of a raw rice sample.
(40 Marks)

Question 02

- I. Explain a suitable method to determine total reducing sugar content of a honey sample giving the theoretical basis behind that method.
(25 Marks)
- II. Give reasons for the following.
 - a. Turbid samples cannot be analyzed using spectrophotometric methods.
 - b. Samples prepared for mineral analysis by atomic absorption spectroscopy are neutralized with ammonium hydroxide but not with any other bases.
 - c. A temperature of 15.5 °C is maintained during specific gravity determination of milk using gravity bottle.
 - d. Analysis of fat in a food sample needs to be handled in a nitrogen atmosphere.
 - e. Hexane, petroleum ether or diethyl ether can be used in extracting fat from a food sample.

(25 Marks)