

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

Animal Science Degree Programme and  
Aquatic Resource Technology Degree programme

Year II Semester I

End Semester Examination – September/October 2015



**ANS 201-2 Principles of Food Preservation and Processing**

**Section II-Essay**

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**Instructions**

Answer all questions in Section II in booklets provided.

No. of questions : Two (02)

No. of pages : One (01)

Time : One hour (01 hr)

Total marks allocated : 60%

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1. "Artificial and Natural preservatives are used in food processing industries to control microorganisms". Critically comment on this statement giving advantages and disadvantages of using each group of preservatives in food processing.

(100 marks)

2. Imagine you are a consultant in a sterilized milk processing plant in Kurunegala. The board of directors wish to replace some hurdles used to control food spoilage bacteria with High Pressure Processing (HPP) and/ or Cold Plasma Technique (CPT). Explain the board, the suitability of these new hurdles over the existing methods used.

(100 marks)

**[End of Section II]**