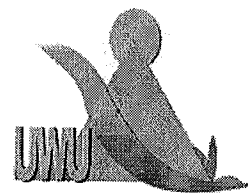


Uva Wellassa University, Sri Lanka  
Faculty of Science & Technology  
Science & Technology Degree Program  
Year III Semester I



End semester Examination February/March 2012  
SCT 324-1 Minimal Processing Technology

---

**Instructions**

Answer any two questions

All questions carry equal marks

Total questions : 03

Total marks allotted: 100

Time : One (01) hour

---

01. i. What do you mean by the term “browning”? (05 marks)
- ii. Briefly explain the enzymatic, non-enzymatic and chlorophyll degradation browning reactions. (30 marks)
- iii. List **three** actions that can be taken to prevent the browning reactions in fresh cut apple slices. Explain the activities of listed actions. (15 marks)
02. i. a. What is “homeostasis”? (05 marks)
- b. Homeostasis can break down by applying **hurdle concept**. Briefly explain the **synergistic** effect of the hurdle concept. (15 marks)
- ii. a. List the essential unit operations applicable during the minimal processing of carrot (*Daucas carrota*). (10 marks)
- b. Briefly describe each of the steps you listed in (ii.a). (20 marks)
03. Briefly explain the theory behind the **ten** (10) methods that can be applied to maintain the quality of fresh cut banana blossoms. (50 marks)