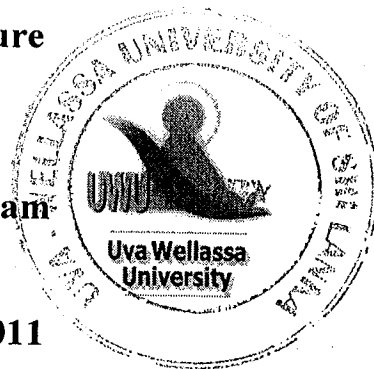


Faculty of Animal Science & Export Agriculture
Uva Wellassa University of Sri Lanka

BASc Degree Program and
BSc in Aquatic Resources Technology Degree Program

Year II Semester II
End Semester Examination – August/ September 2011



ANS 252-1 Introductory Food Chemistry (Repeat)
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 : 30 min

Total marks allocated : 60%

01. A food manufacturer was asked to develop **deep fried banana chips** using partially ripened banana of a given local variety.

(I) List possible **browning reactions** that can occur during preparation and frying of **banana**.

(10 marks)

(II) Write an essay on **Millard Browning** giving its reaction variables, and describing how the reaction can be controlled during food processing.

(90 Marks)

[End of Section II]