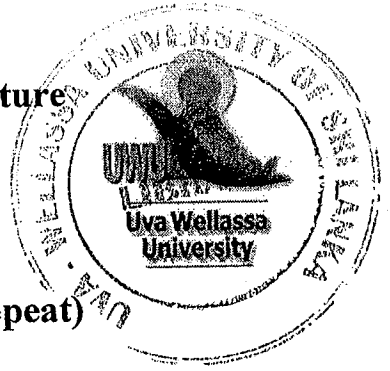


UVA 2ND FINS

**Uva Wellassa University of Sri Lanka**  
**Faculty of Animal Science & Export Agriculture**  
**BASc Degree Programme**  
**Year II Semester II**  
**End Semester Examination – June/July 2010**



**ANS 252-1 Introductory Food Chemistry (Repeat)**  
**Essay Questions (Section II)**

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**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%

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**01. Lipid oxidation** is one of the most common problems associated with production, storage and usage of fats and oils.

(I) List the **promoters** for lipid oxidation reaction.

(18 marks)

(II) Briefly explain the methods of **controlling** lipid oxidation in foods.

(42 marks)

[End of Section II]