

BSc in Export Agriculture
Third Year Second Semester Examination- February/ March 2020

Beverage Technology (EAG 365-2)
Essay Questions

Instructions:

Answer all questions in the given booklet.

No. of questions : Four (04)

No. of pages : Two (02)

Time : Two (02) hours

Total marks allocated : 100%

01. One of the leading medium scale companies in Sri Lanka going to establish a carbonated beverage manufacturing plant. They expect the assistant from technical specialist to conduct a workshop for their technical staff on carbonated beverage manufacturing process as this is the first time they engage in the production of carbonated beverages. Briefly explain, as a technical specialist, the manufacturing process of carbonated beverage to the technical staff of the company.

(25 marks)

02. Write an account on Beer manufacturing process.

(25 marks)

03. Table given below displays the changes in the chemical composition of pulp fraction during cocoa fermentation of Indonesian Forastero type bean. Briefly explain the changes of each component given in the table while explaining the biochemical changes take place in the cocoa fermentation process.

Component	Concentration of Pulp (mg/ g)	
	Before	After
	Fermentation	Fermentation
Fructose	62	11
Glucose	41	7.0
Sucrose	32	0.0
Ethanol	0.5	0.1
Citric acid	24	11
Lactic acid	0.3	6.0
Acetic acid	0.4	12

(25 marks)

04. Write short notes on any two (02) of the following topics.

(I) Chemical composition of green coffee bean

(II) Water Treatment process

(III) Health benefits of tea

(12.5 marks×2 = 25 marks)

[End of the Paper]