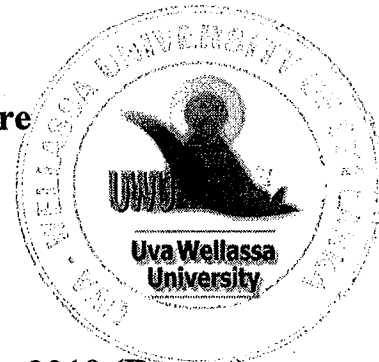


**Faculty of Animal Science & Export Agriculture
Uva Wellassa University of Sri Lanka**



**B. ASc. Degree Programme
Year II Semester I**

End Semester Examination – December 2009/January 2010 (Repeat)

**ANS 251-2 Principles of Food Science and Animal Product Technology
Essay Questions (Section II)**

Instructions

Answer all questions in Section II in booklets provided.

No. of questions : Two (02)

No. of pages : One (01)

Time : One (01) hour

Total marks allocated : 60%

01. (I) Define Fermentation.

(II) List the factors which control the fermentation process.

(III) Discuss the **Vinegar manufacturing** process in detail.

(100 marks)

02. Write short notes on following topics.

(I) Changes in **Meat colour** during processing.

(III) **Sweeteners** used in food industry.

(IV) **Hydrogenation** of oil.

(100 marks)

[End of Section II]