



Faculty of Animal Science & Export Agriculture
Uva Wellassa University

Year II Semester II
End Semester Examination - June 2008

Spice Technology (EAG 2213-2)



Essay

Instructions

Answer all questions

No. of questions : One (2)
No. of pages : One (1)
Time : 1 hour (1 hour)
Total marks allocated : 100%

1. Write short notes on the following:
 - i. The importance of proper drying during the processing of spices
 - ii. Production of value added products from the spices can be a profitable venture. Express your views.
 - iii. The relationship between the 'correct stage of maturity' and the 'quality of the final product' of Pepper.

2.
 - i). Explain briefly the major steps of distillation essential oils of spices

 - ii). Discuss the best agronomic practices for Cinnamon cultivation to obtain the best quality yield