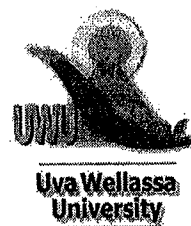


**Uva Wellassa University of Sri Lanka**  
**Faculty of Animal Science & Export Agriculture**  
**BASc Degree Programme**  
**Year II Semester II**  
**End Semester Examination – June/July 2010**



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

**Instructions**

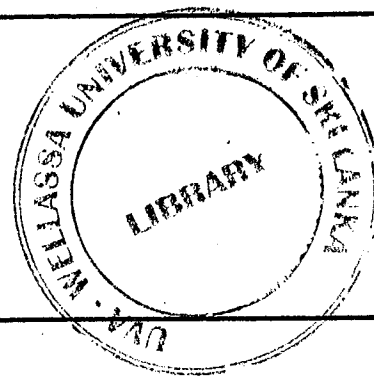
Answer all questions in Section II in booklets provided.

No. of questions : One (01)

No. of pages : One (01)

Time : 30 min

Total marks allocated : 60%



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

(I) What are the **three (03)** different mechanisms of **lipid oxidation** in foods.

(6 marks)

(II) List the **promoters** of lipid oxidation.

(18 marks)

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

(36 marks)

[End of Section II]