



**Uva Wellassa University**  
**Faculty of Animal Science and Export Agriculture**

**BSc in Export Agriculture**

**End Semester Examination - August/September 2014**  
**Year II Semester II**



**Principles of Agro Food Process Technology EAG 242 -2 (Repeat)**

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**Instructions**

Answer **Four (04)** questions only

No. of questions : Five (05)

No. of pages : Two (02)

Time : Two hours (02 hrs)

Total marks allocated : 100 %

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**Essay**

**Question 01**

Write short notes on following topics.

- a. Fermentation as a food preservation method
- b. Food irradiation
- c. Blanching
- d. Spray drying
- e. Enzymatic browning of foods

(05 × 05 = 25 marks)

**Question 02**

- a. Distinguish 'Drying' and 'Dehydration'

(12 marks)

- b. Write essential steps in dehydration of carrots

(08 marks)

- c. List five factors that affect on dehydration

(05 marks)

**Question 03**

- a. Distinguish 'Pasteurization' and 'Sterilization' (10 marks)
- b. Explain 'Aseptic Processing of Foods' (10 marks)
- c. What is 'Ohmic Heating of Foods'? (05 marks)

**Question 04**

- a. Distinguish 'Refrigeration' and 'Freezing' (10 marks)
- b. Briefly explain the importance of humectants in food industry (10 marks)
- c. Name two chemical preservatives used in food industry (05 marks)

**Question 05**

Explain the importance of sorting and grading of fresh produce as industrial raw materials (25 marks)