



**BSc in Export Agriculture**

**Third Year Second Semester Examination – December 2016/January 2017**

**Advanced Food Science & Food Analysis (EAG 361-2)**

**Essay Questions**

**Instructions:**

Answer only four (04) questions, in the given booklet.

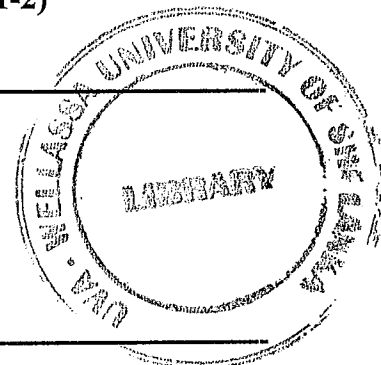
No. of questions : Five (05)

No. of pages : One (01)

Time : Two (02) hours

Total marks allocated : 100 %

**Note: Handover the question paper along with the answer sheet.**



01. Write an account on requirements of a good sampling method during food analysis. (25 marks)
02. Assume that you are given with a dehydrated mango sample. Explain the entire procedure of determination of moisture content of the given sample using oven drying method. (25 marks)
03. (I) Describe the importance of adding an acidifying agent during canning of fish. (10 marks)  
(II) Briefly explain the 'Cut-out examination' of canned foods. (15 marks)
04. Explain the possible reasons for the following observations.  
(I) Minimally processed leafy vegetables packed in a flexible packing material displayed at ordinary sales outlet had following problems. Bloated / expanded pack and deposited moisture on the inside walls of the pack.  
(II) A small-scale food processor produces consumer packets of spices for local market. However, the organoleptic properties of the products deteriorate rapidly during retail level and the products repeatedly showed a tendency of expiring very quickly. (12.5 marks x 02 = 25 marks)
05. Reported outbreaks of food safety issues pertaining to adulteration are common these days. Hence, for effective control of food quality, there should be accurate and precise methods to analyze food. Considering the facts discuss the use of 'Kjeldhal method' during analysis of protein in food samples. (25 marks)

**[End of the Paper]**