Uva Wellassa University
Faculty of Animal Science and Export Agriculture
BSc in Palm & Latex Technology and Value Addition
End Semester Examination - August/September 2014
Year III Semester II

Uva Wellassa University

Chemistry & Technology of Coconut Products II PLT 343 - 2

Instructions

Answer **All** the questions

No. of question : Four (04)
No .of pages : Two (02)
Time : Two hours (02 hrs)
Total marks allocated : 100 %

Essay

Question 01

a. What is the most common mycotoxin that is found in copra if stored under hot, humid conditions and briefly explain how to prevent that occurrence? (5 marks)

b. Briefly discuss the principles of preservation involved by indicating the technology to manufacture of following value added products. (10 marks)

I. Coconut milk powder

II. Frozen coconut pulp

c. "Coconut chips have a long shelf life when stored in Aluminium foil vacuum package than in normal polythene package" Comment on this statement. (10 marks)

Question 02

Briefly explain on following

a. Types of fatty acids in coconut oil (7.5 marks)

b. Hydrogenation of coconut oil (7.5 marks)

c. Chemical changes occur during deep fat frying (10 marks)

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Question 03

a. Briefly describe the principle of making desiccated coconut by giving the target microorganism which determines the thermal treatment to be given. (10 marks)

b. Using a flow chart illustrate the process of canning of concentrated coconut milk (coconut cream) in metal cans to have minimum 2 years of shelf life and briefly describe the reasons behind each process steps. (15 marks)

Question 04

Briefly describe on the following:

a. Importance of starter culture in fermentation of coconut food products (5 marks)

b. Characteristics of microorganisms use in fermentation of coconut products (10 marks)

c. Name one major fermented coconut food product made by coconut water by giving major microorganism involved and Illustrate a complete flow diagram for making it (15 marks)