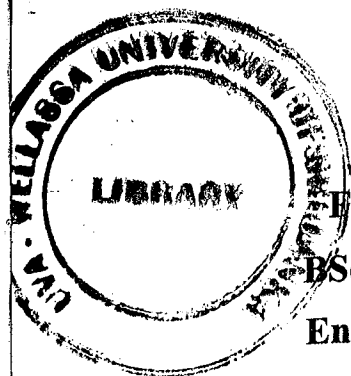
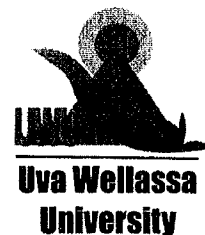




Uva Wellassa University
Faculty of Animal Science and Export Agriculture
BSc in Palm & Latex Technology and Value Addition
End Semester Examination - August/September 2014
Year III Semester II



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)

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)