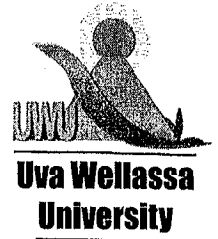


Uva Wellassa University
Faculty of Animal Science & Export Agriculture
BSc in Palm & Latex Technology & Value Addition



End Semester Examination September /October 2013
Year III Semester II

Chemistry & Technology of Coconut Products II (PLT 343 -2)

Instructions

Answer **all** the questions

No. of questions : Four (04)

No .of pages : Two (02)

Time : 02 hours

Total marks allocated: 100%

Index No:

Question 01

- I. What are the types of coconut oil? How they are refined? **(05 marks)**
- II. What is virgin coconut oil? How is it made? Describe two (02) methods of virgin coconut oil production. **(15 marks)**
- III. List out five (05) benefits of virgin coconut oil. **(05 marks)**

Question 02

- I. What are the advantages of copra production using a modified standard copra kiln? **(05 marks)**
- II. How does casehardening occur in copra? **(10 marks)**
- III. List out the value added products of coconut water. Describe one (01) method of making such a product. **(10 marks)**

Question 03

- I. What are the reasons for lipid rancidity? **(05 marks)**
- II. Describe the chemical reactions of oxidative rancidity. **(15 marks)**
- III. What are antioxidants? Name two (02) natural and two (02) synthetic antioxidants. **(05 marks)**

Question 04

- I. What are factors that influence the stability of coconut milk? **(05 marks)**
- II. What is coconut paste? Describe the method of making coconut paste. **(05 marks)**
- III. Explain how do the thick and thin coconut milk make out of coconut paste? **(05 marks)**
- IV. What is proximate composition of coconut paste and how long can it be stored? **(05 marks)**
- V. What is the reason for a long storage time of coconut paste? **(05 marks)**