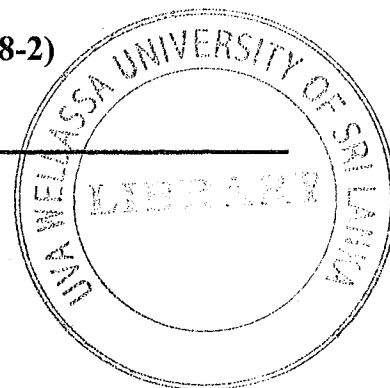


UVA WELLASSA UNIVERSITY OF SRI LANKA
FACULTY OF SCIENCE AND TECHNOLOGY
BSc in Food Engineering and Bioprocess Technology

Third Year Second Semester Examination – December-2018/January-2019



Plant Based Food Processing Technology (SCT 338-2)
Section III – Essay Questions



Instructions:

Answer all questions in the given booklet.

No. of questions : Two (02)

No. of pages : One (01)

Time : One (01) hour

Total marks allocated : 50%

01. Assumed that you are given a fruit juice with total soluble solid content of 10 Brix and acidity of 0.5% and you are asked to manufacture 1000 kg of fruit cordial which comply with following specification.

Fruit content -25%

Total soluble solid – 40 Brix

Acidity – 1%

Level of SO₂ – 350 ppm

Calculate the mounts of fruit juice, sugar, acid and preservatives needed to prepare 1000 kg of fruit cordial.

Note:

Molecular weight of potassium metabisulfite (KMS) = 222 g

Activity of KMS = 60%

Molecular weight of SO₂ =128 g

(25 marks)

02. 'Minimally processed produce are more perishable than the intact produce'. Justify this statement giving examples.

(25 marks)

[End of section III]