

UVA WELLASSA UNIVERSITY OF SRI LANKA
FACULTY OF ANIMAL SCIENCE & EXPORT AGRICULTURE



BSc in Tea Technology and Value Addition
BSc in Palm & Latex Technology and Value Addition
First Year Second Semester Examination – December/January 2016/2017

Introductory Food Chemistry (TEA 161-1)
Section II – Essay Questions

Instructions:

Answer all questions in the given booklet.

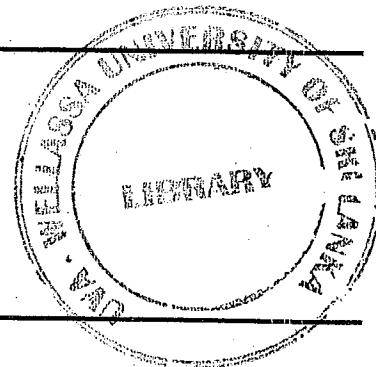
No. of questions : One (01)

No. of pages : One (01)

Time : Thirty (30) minutes

Total marks allocated : 50%

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



01. 'Enzymatic browning creates significant problems in food industry. However, enzymatic browning is not always a defect'. Discuss the statement with suitable examples.

(50 marks)

[End of Section II]