



Uva Wellassa University, Sri Lanka  
Btech. Science and Technology  
End Semester Examination- Semester 1  
December -2008

BIO 324 – 1 Minimal Processing Technology

Answer three (3) questions including  
question No 01.

Time: One (01) Hours

(1) Discuss the methods that can be applied to increase the shelf-life of fresh cut plant products?

(Marks 40)

(2) You have been established a BOI (Board of Investment) funded fresh cut processing factory. The funding agency requests you to provide the floor plan of the building.

Draw a floor plan of your factory (dimensions of land 100mX100m) and label all necessary areas in your plan.

Why above mentioned areas are important?

(Marks 30)

(3) (I) "Enzyme catalyzed biological reactions reduce the quality of fresh cut products". Discuss the statement.

(II) How do you eliminate above reactions?

(Marks 30)

(4) (I) Name three (3) pathogenic bacteria identified from fresh cut stored products?

(II) Sanitation practices are important in all food industries to minimize the microbial contaminations. Classify the FDA (Food and Drug Association) recommended sanitation practices for fresh cut processing into four major areas and discuss only one practice.

(Marks 30)

