Uva Wellassa University
Faculty of Animal Science and Export Agriculture

BSc in Palm & Latex Technology and Value Addition

End Semester Examination - July/August 2016
Year I Semester I

Uva Wellassa University

Introductory Food Chemistry (PLT 161 – 1)

Instructions

Answer two (02) questions only.

No. of questions	: Three (03)
No. of pages	: One (01)
Time	: One hour (01 hr)
Total marks allocated	: 100%

ESSAY

Question 01

Write short notes on following.

a. Reducing sugars

b. Essential amino acids

(25 x 2 = 50 marks)

Question 02

Write an account on use of enzymes in food industry.

(50 marks)

Question 03

Discuss the browning reactions of foods.

(50 marks)