



Uva Wellassa University of Sri Lanka
Faculty of Animal Science & Export Agriculture



BASc Degree Programme
Year III Semester I

End Semester Examination - February / March 2011

ANS 352-2 Principles of Food Preservation and Processing
Essay Questions (Section II)

Instructions

Answer all questions in Section II in booklets provided.

- No. of questions : Two (02)
No. of pages : One (01)
Time : One (01) hour
Total marks allocated : 60%

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- 01. (I) Define food irradiation. (10 marks)**
- (II) What are the **applications** of food irradiation in the food industry? (18 marks)
- (III) Briefly describe how different microorganisms get inactivated during food irradiation. (72 marks)
- 02. Write short notes on following food preservation methods. (25 marks each)**
- (a) Osmotic dehydration.
 - (b) Freeze drying.
 - (c) Blanching.
 - (d) Pasteurization.

[End of Section II]