

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



**BASc Degree Program and  
BSc in Aquatic Resources Technology Degree Program  
Year II Semester II**

**End Semester Examination – September/ October 2012**

**ANS 202-1 Food Chemistry  
Essay Questions (Section II)**

**Instructions**

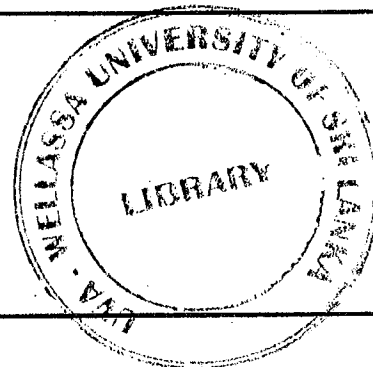
Answer all questions in Section II in booklets provided.

No. of questions : One (01)

No. of pages : One (01)

Time : Thirty minutes (30 minutes)

Total marks allocated : 60%



**01. Roasting of cocoa beans is an essential step in dark chocolate manufacturing.**

- a. List the **chemical reaction(s)** responsible for the dark brown colour formation in chocolate manufacturing. (10 marks)
- b. Name the **reactive components/ reactants** for the reaction(s) mentioned in **01.a** (10 marks)
- c. Briefly explain the **resultant compounds** and **reaction variables** of reaction(s) mentioned in **01.a** (30 marks)

**[End of Section II]**