

BSc in Palm & Latex Technology and Value Addition
Third Year First Semester Examination- July/August 2019

Coconut Food Product Technology (PLT 361-3)

Section II- Essay Questions

Instructions:

Answer all questions in the given booklet.

No. of questions : Four (04)

No. of pages : One (01)

Time : Two (02) hours

Total marks allocated : 60%

01. The desiccated coconut industry is one of the major export oriented food processing industries in Sri Lanka. However, this industry has to face disposal problems with the large quantities of liquid waste generated during the production process. Suggest one food product that can be produced from the major liquid waste of the desiccated coconut processing industry and briefly explain the processing steps of suggested food product highlighting the good practices and key considerations for the production of quality product.
- (25 marks)
02. Compare and contrast composition of coconut water, coconut kernel and coconut sap.
- (25 marks)
03. Quality of virgin coconut oil significantly changes with the processing technique employed. Briefly explain, the different extraction techniques used in virgin coconut oil production while highlighting the quality differences of the oils extracted by each method.
- (25 marks)
04. Write short notes on any two (02) of the following topics.
- (I) Nutritional value of coconut oil
 - (II) Desiccated coconut manufacturing process
 - (III) Fermented coconut food products
- (25 marks)

[End of Section II]