

Uva Wellassa University of Sri Lanka
Faculty of Science and Technology
Department of Science and Technology
300 level 1st Semester Examination - Sept. / Oct. 2015
SCT 324 -1 Minimal Processing Technology



Instructions to candidates

Duration: 01 hour

Number of questions: 02 Essay

Mark allocation: 100

Answer all the questions



1. "A high quality and safe fresh cut production". Explain this statement. Use relevant examples where ever necessary. (50 mark)

2. Write brief notes on the followings.
 - a. Maturity indices. (15 mark)
 - b. Polyphenol oxidases and inhibition of enzymatic browning. (15 mark)
 - c. Control atmosphere package design for fresh cut products. (10 mark)
 - d. Usage of "Hurdle Technology" in fresh cut product industry. (10 mark)