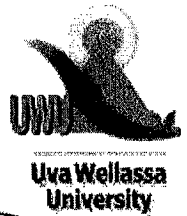


**Uva Wellassa University**  
**Faculty of Animal Science & Export Agriculture**  
**BSc in Export Agriculture**

**End Semester Examination September/October 2013**  
**Year III Semester II**

**Grain Product Technology and Value Addition - EAG 343-2**

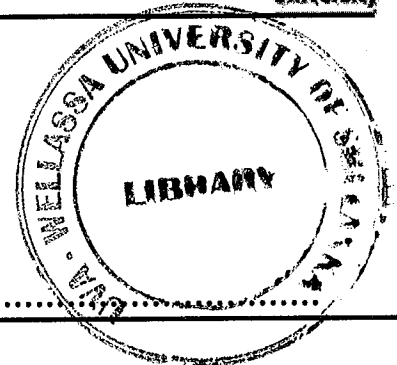


**Instructions**

Answer **all** questions.

No. of questions : Two (02)  
No. of pages : One (01)  
Time : One (01) hour  
Total marks allocated : 50 %

Index No: .....



**Part II – Essay**

**Question 01**

- I. Mention the functions of ingredients used in bread manufacturing process. (20 Marks)
- II. Briefly explain the bread manufacturing process. (30 Marks)

**Question 02**

- I. Briefly explain the gelatinization process of starch. (10 Marks)
- II. Write a brief account on following.
  - a) Physically modified starch
  - b) Brabender farinograph (40 Marks)