



Uva Wellassa University
Faculty of Animal Science and Export Agriculture
B.Sc in Export Agriculture
End Semester Examination – Feb/March 2012
Year II Semester I



Principles of Food Science (EAG 261-1)

PART II –Essay

Question 01

- I. a) Define the term of “Maillard browning”. (10 Marks)
- b) Elaborate the chemical process of Maillard browning. (15 Marks)
- c) Briefly discuss the undesirable effects of Maillard browning and control measurements that can be taken to minimize the occurrence of Maillard browning in Food industry. (25 Marks)