



Uva Wellassa University
Faculty of Animal Science & Export Agriculture
B.Sc in Export Agriculture



End Semester Examination – Feb/ March 2011
Year I Semester I

Introductory Food Chemistry (PLT 161-1) - Repeat

Instructions

Answer all questions.

No. of questions : Two (02) – Structured Essay, One (01) - Essay
No. of pages : Six (06)
Time : One hour (01 hr)
Total marks allocated : 100 %

Index No :.....

PART II – Essay

Question 01

Starch has unique thermal properties and functionality that have permitted its wide use in food products and industrial applications. When heated in water, starch undergoes a transition process, during which the granules break down into a mixture of polymers-in-solution, known as gelatinization.

a) Explain the Gelatinization process under three stages.

(15 Marks)

b) What are the factors that affect gelatinization?

(15 Marks)

c) Briefly discuss the importance of the above process in food industry.

(20 Marks)

