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



**End Semester Examination – March 2010**  
**Year I Semester I**

**Introductory Food Chemistry (PLT 161-1)**

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**Instructions**

**Answer all questions.**

No. of questions : Two (02)  
No. of pages : Five (05)  
Time : One hour (01 hr)  
Total marks allocated : 100 %

**Index No :.....**

## PART II – Essay

### Answer Two (02) Questions

1. a) What is the special term use for fats & oils spoilage?
- b) There are two major ways of spoiling fats & oils.

Which one causes to form free radicals and illustrate it?

(30 Marks)

2. a) Explain the Gelatinization process under three stages.
- b) What are the factors that affect gelatinization?
- c) Briefly discuss the importance of the above process in food industry.

(30 Marks)

3. a) What is Protein Quality?
- b) How do you categorized proteins based on the quality? Give Two (02) examples for each category.

(30 Marks)

4. Write Short notes on Three (03) of the following;

- a) Iso-electric point
- b) Fat soluble Vitamins
- c) Maillard browning
- d) Essential Amino acids

(30 Marks)

