



Uva Wellassa University of Sri Lanka
Faculty of Animal Science & Export Agriculture



Animal Science Degree Programme and Aquatic
Resource Technology Degree programme
Year II Semester I

End Semester Examination – August/ September 2014

ANS 201-2 Principles of Food Preservation and Processing
Essay Questions (Section II)

Instructions

Answer all questions in Section II in booklets provided.

No. of questions : Two (02)

No. of pages : One (01)

Time : One hour (01 hr)

Total marks allocated : 60%

1. Assume that you are a consultant in a food processing company. The company wishes to introduce some new products and enhance the quality of some existing products as follows;

a) Brighten the colour of avocado pulp before canning.

b) Extend the shelf life of cow milk by two weeks with minimum sensory quality changes.

c) Preserve salad dressing for three months period under room temperature.

Suggest the most suitable preservation method for each case mentioned above and explain in detail the preservation method you proposed on each case

(50 marks)

2. Assume that you are a Quality Control Executive in dairy processing factory. The board of Directors wish to apply novel techniques in food processing on the existing yoghurt processing line. Explain them the possible novel techniques which can be implemented on the existing production line.

(50 marks)

[End of Section II]