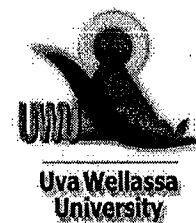


Faculty of Animal Science & Export Agriculture
Uva Wellassa University of Sri Lanka
BASC Degree Programme
Year III Semester I
End Semester Examination – February / March 2012

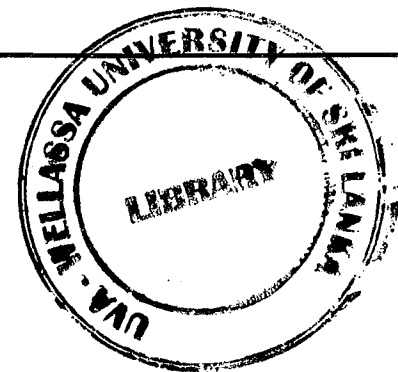


**ANS 352-2 Principles of Food Preservation and Processing & Repeat
(Section II)**

Instructions

Answer all questions in Section II in booklets provided.

No. of questions : Two (02)
No. of pages : One (01)
Time : Sixty minutes (60 min)
Total marks allocated : 60%



Index No:

1. Discuss the **dried meat production** process for the export market **minimizing** the **undesirable** characters and improving desirable characters.
(50 marks)
2. Discuss the **potential of extrusion technology** to utilize most of the **low cost agro-food raw materials** available in the **Dry Zone of Sri Lanka** to the value added products.
(50 marks)

[End of Section II]