

Uva Wellassa University, Sri Lanka
End Semester Examination – March 2011
SCT 324-1 Minimal Processing Technology



Time: One (01) hour

Part B

01. i. Define the Hurdle concept. (06 marks)
- ii. List three (03) hurdles applicable to minimally processed High Moisture Fruit Products (HMFP). (06 marks)
- iii. Briefly explain the application method and benefits of above three hurdles you mentioned in (ii). (18 marks)
02. i. What are the essential unit operations applicable to minimal processing of *Lassia spinosa* rhizome? (05 marks)
- ii. List two factors involved in reduction of quality of minimally processed *L. spinosa* under any five unit operations you listed in (i). (10 marks)
- iii. Discuss ten methods that can be applied to increase the shelf-life of fresh cut *L. spinosa*? (15 marks)