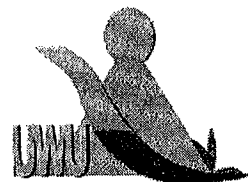


Uva Wellassa University, Sri Lanka
End Semester Examination – December 2009
BIO 324-1 Minimal Processing Technology

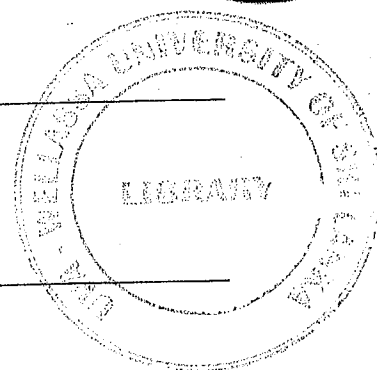


Time: One (01) hour

Total 03 Questions

Answer **two** questions only

Each question carries equal marks



- 01
- i What do you mean by farm to table food chain?
 - ii List the unit operations applicable during the minimally processing of young *Artocarpus heterophyllus* fruit.
 - iii Briefly describe each step you listed in (01, ii).
 - iv What are the factors involved in reduction of quality of minimally processed *A. heterophyllus*?
- 02
- Discuss the methods that can be applied to increase the shelf-life of fresh cut Lettuce?
- 03
- i What is the browning?
 - ii List three types of browning reactions occurring in fresh cut products.
 - iii Discuss biochemistry and biochemical reactions taking place during the reactions you listed under (03, ii).
 - iv How can you prevent above reactions listed under (03, ii).