

**Uva Wellassa University**  
**Faculty of Animal Science and Export Agriculture**  
**BSc. in Palm & Latex Technology and Value Addition**  
**BSc. in Tea Technology and Value Addition**



**End Semester Examination January/February 2016**  
**Year I – Semester II**

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

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**Instructions**

Answer **all** questions

No. of questions : One (01)

No. of pages : One (01)

Time : Thirty minutes (30 min)

Total marks allocated : 50%

Index No:

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**PART II – ESSAY**

**Question 01**

a) Write an account on “Applications of enzymes in Food Industry”.

(25 marks)

b) Briefly explain Enzymatic browning and Millard browning reactions in foods.

(25 marks)

