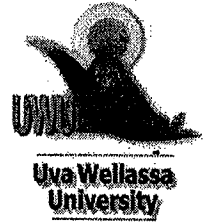


**Uva Wellassa University of Sri Lanka**  
**Faculty of Animal Science & Export Agriculture**  
**BASc Degree Programme**  
**Year III Semester II**

**End Semester Examination – June/ July 2010**



**ANS 357-1 Egg Product Technology and Value Addition**  
**Essay Questions (Section II)**

**Instructions**

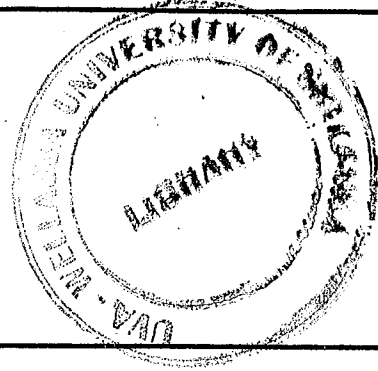
Answer all questions in Section II in booklets provided.

No. of questions : One (01)

No. of pages : One (01)

Time : Thirty minutes (30 min)

Total marks allocated : 60%



1. (I) Imagine that you are an advisor in a leading food processing company in Sri Lanka and they wish to start a poultry egg production processing plant in Kurunegala. Explain the steps which need to be considered **before releasing an egg product to the market.**

**(50 marks)**

- (II) Write short notes on the following functional properties of egg:

a) Forming ability.

**(30 marks)**

b) Colouring agent.

**(20 marks)**

**[End of Section II]**