

The Open University of Sri Lanka
 Faculty of Engineering Technology
 Department of Agricultural & Plantation Engineering



Study Programme	: Bachelor of Industrial Studies Honours (Agriculture)
Name of the Examination	: Final Examination
Course Code and Title	: AGX6536/ AEX6236 Food Processing
Academic Year	: 2019/2020
Date	: 20 th January 2021
Time	: 13.30-16.30hrs
Duration	: 3 hours

SECTION 2: Answer any four (04) questions.

1. "Leavened foods add verity to the food products" Critically evaluate this statement giving examples.
 (Marks 12.5)
2. (a) Briefly explain why thawing of ice crystal is slower than making ice crystal.
 (Marks 12.5)
- (b) Explain the uses of enzymes in food Industry.
 (Marks 12.5)
3. Write short notes on following topics.
 - a) "Fermentation technology can be used to preserve foods". (Marks 12.5)
 - b) Applications of nanotechnology in food industry (Marks 12.5)
4. a) Define the term the D value in commercial sterility of a food product with an illustration
 (Marks 10)
- b) Briefly explain the use of inoculated pack study to determine the processing time for a caned product.
 (Marks 10)

- c) If initial microorganism spore load is 10^5 CFU/ml after 8D application, what is the final microbial load?
(Marks 5)
5. Compare and contrast on following topics.
- a) Texture of the cake baked using a conventional oven vs Microwave
(Marks 12.5)
 - b) Individual quick blanching (IQB) vs blanching in food industry.
(Marks 12.5)
6. Discuss the unit operations applied when producing Ready to drink (RTD) fruit juice.
(Marks 25)