

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



Study Programme	: Bachelor of Industrial studies Honours in Agriculture
Name of the Examination	: Final Examination
Course Code and Title	: AGI6582/ AGX 6536 Food Processing
Academic Year	: 2020/2021
Date	: 19 th February 2022
Time	: 0930-1230hrs

SECTION 2: Answer any four (04) questions.

1. a) Briefly explain the term the D value and Z value in commercial sterility of a food product with an illustration (Marks 20)
b) If initial microorganism spore load is 10^5 after 8D application, what is the final microbial load? (Marks 5)
2. Write short notes on following topics
 - a. Application of “overrun” process in commercial Ice creams (Marks 12.5)
 - b. Thawing of ice crystal is slower than making ice crystal (Marks 12.5)
3. Discuss the possible applications of Nano Technology in Food industry? (Marks 25)
4. “Fast frozen strawberry quality is better than slow frozen straw berries” Critically evaluate this statement giving suitable illustrations. (Marks 25)
5. Compare and contrast on following topics.
 - a. High Pressure Processing (HPP) vs thermal processing. (Marks 12.5)
 - b. Advantages and disadvantages of encapsulation technology in the food industry. (Marks 12.5)
6. “Control removal of moisture in bakery industry is important to prevent case hardening of baked foods” Critically evaluate this statement. (Marks 25)

