



The Open University of Sri Lanka  
Faculty of Engineering Technology  
Bachelor of Science in Industrial Studies Programme  
Final Examination- 2011/2012  
**AEI6236 Food Processing**

Date : 13.03.2012  
Time : 1400-1700  
Duration : Three (03) hours

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**SECTION 2: Answer any four (04) questions.**

1. (a) Briefly define the terms emulsification and homogenization  
(b) Explain how does emulsification techniques used in food industry in Sri Lanka?
2. Write short notes on following topics.
  - a) Individual Quick blanching
  - b) Membrane processing
  - c) Coating and enrobing
  - d) Cryogenic freezing
  - e) Food irradiation
3. (a) List the important properties of the refrigerant?  
(b) Explain the difference between freeze drying and conventional drying.  
(c) Briefly explain the marketable potentials of freeze dried products.
4. (a) What do you meant by extrusion of food?  
(b) Draw a labelled diagram of single screw extruder?  
(c) Explain the potentials of application of extrusion in food processing?
5. (a) List the major benefits of size reduction in food processing.  
(b) Name three(03) types of forces used in size reduction of solid food processing in Sri Lanka  
(c) Briefly explain the methods available to reduce the size of dry food in Sri Lanka.
6. (a) What do you meant by "Commercial sterility"?  
(b) Define the following terms.
  - (i) D value
  - (ii) Z value
  - (iii) F value  
(c) If a product is processed at  $116^{\circ}\text{C}$  and most resistant micro organism has a Z value of  $10^{\circ}\text{C}$ . Calculate the thermal death time (TDT)?