



The Open University of Sri Lanka
 Faculty of Engineering Technology
 Bachelor of Technology (Engineering) Programme
 Final Examination- 2012/2013
AEX6231 Food Processing

Date : 05.08.2013
 Time : 0930-1230
 Duration : Three (03) hours

SECTION 2: Answer any four (04) questions.

1. (a) Define the term "sorting"
 (b) "Grading is more expensive than sorting to obtain final quality product" Critically evaluate this statement.
2. Write short notes on following topics.
 - a) Ultrasonic cleaning as a unit operation
 - b) Pasteurization of packaged food
 - c) Freeze drying of food product
 - d) Food irradiation
3. (a) What are the three (03) major types of pasteurization?
 (b) Compare and contrast suitability of each method in milk preservation.
 (c) Briefly explain why heat sterilized products have extended shelf life than Pasteurized products.
4. (a) Briefly discuss advantages of mixing in food processing.
 (b) Explain the principles behind extrusion process and its application in food industry.
5. (a) Explain the behaviour of freezing curve by giving an illustration.
 (b) Discuss why freezing of a product is faster than thawing.
6. "There is an emerging consumer demand for safe ready to cook, ready to eat and ready to drink food products" Explain how does food industry take up this challenge to satisfy consumer demand.