



The Open University of Sri Lanka  
 Faculty of Engineering Technology  
 Industrial Studies Program  
 Final Examination- 2007  
**AEI6236 Food Processing**



Date : 17-05-2008  
 Time : 1330-1630 hrs

**SECTION II**

- (1) (a) Explain the functions of cleaning of raw materials?  
 (b) Explain different types of wet cleaning methods and compare them with dry cleaning methods?
- (2) (a) Discuss the role of applications of enzymes on food processing industries in Sri Lanka.  
 (b) Write a brief note on benefits of irradiation on food processing
- (3) (a) Write a brief account on the advantages and disadvantages of spray drying.  
 (b) Discuss the principle of spray drying with a suitable industrial example in Sri Lanka.
- (4) Discuss the different applications and benefits of microwaves and infrared irradiation used in Sri Lankan food industries with suitable examples.
- (5) Write short notes on any three (03) topics of the following;
  - (i) Theory of freeze drying.
  - (ii) Methods of blanching.
  - (iii) Effect of frozen storage.
  - (iv) Thawing and thawing equipments
  - (v) Reconstitutability of dried foods
- (6) (a) Discuss the importance of packaging.  
 (b) Why sorting and grading are considered as important part in controlling the effectiveness of many food processes. Briefly explain it.