



The Open University of Sri Lanka
Faculty of Engineering Technology
Technology (Engineering) Program

Final Examination- 2007

AEX6231 Processing of Food Products

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

SECTION 2: Answer any four (04) questions

- (1) (a) Explain different types of wet cleaning methods used for raw material cleaning in food industry.
(b) Compare and contrast between wet cleaning and dry cleaning methods.
- (2) (a) Write a brief note on applications of enzymes.
(b) Discuss the effect of irradiation on packaging material.
- (3) (a) Write a short account on methods of blanching.
(b) Discuss the advantage and disadvantages of spray drying.
- (4) Discuss the different applications of microwaves and infrared irradiation.
- (5) Write short notes on any three (03) topics of the following;
 - (a) Blast freezers (include a diagram in the answer).
 - (b) Enrobing equipments.
 - (c) Cook chilled systems.
 - (d) Theory of freeze drying.
- (6) (a) Discuss characteristics of a package.
(b) Explain different sealing methods used for glass containers (include diagram in the answer).