



UNIVERSITY OF SWAZILAND
Faculty of Health Sciences
Department of Environmental Health Science

DEGREE IN ENVIRONMENTAL HEALTH AND FOOD
SCIENCE

SUPPLEMENTARY EXAMINATION PAPER 2018

TITLE OF PAPER : FOOD CHEMISTRY

COURSE CODE : EHM 322

DURATION : 2 HOURS

MARKS : 100

INSTRUCTIONS :

- : READ THE QUESTIONS & INSTRUCTIONS CAREFULLY
- : ANSWER ANY FOUR QUESTIONS.
- : EACH QUESTION CARRIES 25 MARKS.
- : WRITE NEATLY & CLEARLY
- :
- : BEGIN EACH QUESTION ON A SEPARATE SHEET OF PAPER.

**DO NOT OPEN THIS QUESTION PAPER UNTIL PERMISSION IS GRANTED
BY THE INVIGILATOR.**

QUESTION ONE

- (a) Starch is normally isolated from different raw materials (corn, wheat, potatoes,...). It is then modified in different ways. Briefly elaborate the different stages that are involved in starch modification. [20 Marks]
- (b) How does Strecker degradation differ from Maillard reaction? [5 Marks]

Total [25 Marks]

QUESTION TWO

- (a) Define water activity and explain how this concept is utilized in food preservation. [15 marks]
- (b) Which of the following listed types of reactions in food are examples of non-enzymatic browning and which ones are examples of enzymatic browning?
- (i) Maillard
 - (ii) Caramelization
 - (iii) Ascorbic acid oxidation
 - (iv) Phenolase

[4 Marks]

- (c) Discuss van der Waals Attraction forces as an aspect of colloidal interactions.

[6 Marks]

Total [25 Marks]

QUESTION THREE

- (a) Discuss the general causes of vitamin losses in during food processing and suggest how this trend can be reduced.

Total [25 marks]

QUESTION FOUR

- (a) The naming of fatty acids can be explained from a nutritionist point of view or functional point of view. Discuss the differences in the approach as a way of naming fatty acids. [10 marks]
- (b) What is the difference between *cis* and *trans* fatty acids? [5 Marks]
- (c) Define an emulsion and describe the different forms of emulsions that are commonly encountered in food industry. [10 Marks]

Total [25 Marks]

QUESTION FIVE

Write short notes on any five (5) of the following;

- (i) Steric Repulsion theory [5 Marks]
- (ii) Stabilizers and thickeners [5 Marks]
- (iii) Bleaching as a form of refining lipids [5 Marks]

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| (iv) | Initiation stage during chemical oxidation of lipids | [5 Marks] |
| (v) | Decarboxylation of proteins | [5 Marks] |
| (vi) | Oleic – Linoleic acids | [5 Marks] |
| (vii) | Colloidal solution | [5 Marks] |

Total [25 Marks]