



**RAJARATA UNIVERSITY OF SRI LANKA**  
**FACULTY OF APPLIED SCIENCES**

B.Sc. (General) Degree

Third Year Semester I Examination– October / November 2015

**CHE 3105 – OILS AND FATS**

Library  
Faculty of Applied Science  
Rajarata University of Sri Lanka  
Mihintale.

**Answer any four (04) questions.**

**Time: 01 hour**

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1. (a) Write a short account on importance of fats and oils in human nutrition and health. (15 marks)  
 (b) Describe the suitable sources to obtain oils and fats for edible purposes. (10 marks)
  
  2. (a) Explain the mechanisms of Lipid oxidation. (15 marks)  
 (b) Describe the methods to available minimize the oxidation in food lipids (10 marks)
  
  3. (a) List-out the purposes of purification (refining) of fat & oils and their derivatives in the industry. (10 marks)  
 (b) Briefly discuss the “chemical refining of fat and oils” (15 marks)
  
  4. (a) Write a short note on “hardening” during manufacture of margarine. (15 marks)  
 (b) Describe the reactions “intersestirification” and “transestirification”(10 marks)
  
  5. (a) What are the advantages and disadvantages of detergents over soap (10 marks)  
 (b) Write a short note on production of Ice Cream (15 marks)

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