QP CODE: 25021672

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Reg No : .....

Name : .....

B.VOC DEGREE REGULAR/REAPPEARANCE EXAMINATIONS, MARCH 2025

Sixth Semester

B.Voc Food Technology and Analysis

BOVS601 - FOOD ANALYSIS II

2018 Admission Onwards

B9F8D15B

Time: 3 Hours Max. Marks : 80

Part A

*Answer any **ten** questions.*

*Each question carries **2** marks.*

1. Define dry ashing.
2. Define acid insoluble ash.
3. Write the principle of iron analysis by redox titration method.
4. Write the application of fiber analysis.
5. Write the principle of sieving method.
6. What are the major class of pigments?
7. Write a note on extraction method used for vitamin analysis.
8. Write the procedure for analysis of vitamin D.
9. Describe the principle for Carr-Price method.
10. Discuss the general considerations for pesticide analysis.
11. Define derivatization.
12. Expand and Define TLC.

(10×2=20)

Part B

*Answer any **six** questions.*

*Each question carries **5** marks.*

13. Explain the importance of minerals and sample preparation.

14. Explain the principle and procedure for gravimetric analysis of calcium.

15. Explain the principle of precipitation titration.

16. Describe cell wall and non- cell wall components of dietary fiber.

17. Discuss the chemical method of dietary fiber analysis.

18. Define filth and defect action levels.

19. Explain the analysis of betalains and myoglobin.

20. Explain the principle and procedure for analysis of thiamine by fluorometry.

21. Discuss on sample handling and sample preparation for pesticide residue.

(6×5=30)

Part C

*Answer any **two** questions.*

*Each question carries **15** marks.*

22. Explain in detail on ashing and its importance.

23. Explain analysis of carotenoids.

24. Explain analysis of Vit.D by HPLC.

25. Discuss the application of HPLC in pesticide analysis.

(2×15=30)