QP CODE: 24001079

24001079

Reg No : .....

Name : .....

B.Sc DEGREE (CBCS) REGULAR / REAPPEARANCE EXAMINATIONS, MARCH 2024

Sixth Semester

B.Sc Food Science & Quality Control Model III

CORE COURSE - FQ6CRT03 - FOOD ANALYSIS

2017 Admission Onwards

B38C0F84

Time: 3 Hours Max. Marks : 80

Part A

*Answer any **ten** questions.*

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

1. Add a note on AOAC.
2. Comment on importance of moisture assay.
3. What are the disadvantages of dry ashing?
4. Give a list of disadvantages of kjeldahl method.
5. Add a short note on DCIP method.
6. Add a note on lactometer.
7. What do you mean by critical angle?
8. What is a Penetrometer?
9. What are the factors affecting mobility of particles in SDS-PAGE electrophoresis? Write an equation showing the relation of each factor.
10. Add a note on emulsifying capacity of protein.
11. What is the significance of titratable acidity of a food?
12. What is the principle behind Englyst - Cummings method?

(10×2=20)

Part B

*Answer any **six** questions.*

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

13. Add short notes on the following a) convenience sampling b) systematic sampling c) stratified sampling d) judgement sampling.
14. Explain the chemical method of moisture determination.

15. Explain the principle and procedure for Somogyi-Nelson method for reducing sugar analysis.

16. The Mohr and Volhard titration methods often are used to determine the NaCl content of foods. Compare and contrast these two methods, as you explain the principles involved.

17. Elaborate on CIE system and write the application of tristimulus colorimeter.

18. Draw a neat sketch of U-tube viscometer and explain its working.

19. Write a note on protein seperation using dialysis and other membrane processes.

20. Add brief notes on Ion exchange chromatography and Affinity chromatography.

21. Explain the significance of dietary fiber.

(6×5=30)

Part C

*Answer any **two** questions.*

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

22. Discuss about different solvent extaction methods for crude fat.

23. Exaplain the non-solvent wet extraction method for fat analysis.

24. Explain fat characterization.

25. Explain the gravimetric method for dietary fiber estimation.

(2×15=30)