

QP CODE: 25008745

Reg No	:	
Name	:	

B.Sc DEGREE (CBCS) SPECIAL REAPPEARANCE EXAMINATIONS, FEBRUARY 2025

Fifth Semester

B.Sc Food Science & Quality Control Model III

CORE COURSE - FS5CRT15 - FOOD ANALYSIS

2022 Admission Only

F49AAAEA

Time: 3 Hours

Max. Marks: 80

Part A

Answer any ten questions. Each question carries 2 marks.

- 1. Mention the importance of sampling.
- 2. Define non probability sampling.
- 3. Discuss the role of grinding in size reduction consideration.
- Discuss the role of rheology in determining the quality of food. 4.
- 5. Discuss the characters required for a ideal solvent for reflux distillation.
- Explain the principle of Karl Fisher titration. 6.
- 7. Define alkalanity of ash.
- 8. Explain the principle of Lane and Eynons method.
- 9. Differentiate between crude and dietry fibre.
- 10. Define protein.
- 11. Define vitamin D line test.
- 12. Define versenes.

 $(10 \times 2 = 20)$

Part B

Answer any six questions. Each question carries 5 marks.



- 13. Explain the choice of sampling plans.
- 14. Explain single and double sampling plans.
- 15. Explain refractometry in determining the quality of foods.
- 16. Explain on specifc gravity measurement using pycnometer.
- 17. Discuss the importance of moisture assay.
- 18. Explain the advantages of wet ashing.
- 19. Explain the principle and procedure of Carr Price method for the estimation of vitamin A.
- 20. Explain the principle and procedure for the estimation of vitamin C by dichloroindophenol method.
- 21. Explain the principle and procedure of estimation of iron by redox reaction.

(6×5=30)

Part C

Answer any **two** questions.

Each question carries **15** marks.

- 22. Explain the different types of sampling.
- 23. Write down the problems of sampling.
- 24. Explain semicontinuous solvent extraction method.
- 25. Explain the estimation of phosporous by colorimetry.

(2×15=30)