



QP CODE: 22103485



Reg No :

Name :

**B.Sc DEGREE (CBCS) REGULAR / REAPPEARANCE EXAMINATIONS,
NOVEMBER 2022**

Fifth Semester

B.Sc Food Science & Quality Control Model III

CORE COURSE - FS5CRT15 - FOOD ANALYSIS

2017 Admission Onwards

DA358E17

Time: 3 Hours

Max. Marks : 80

Part A

*Answer any **ten** questions.*

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

1. Define population.
2. Define homogeneous sample.
3. Mention the effect of biasing in sampling.
4. Define surface tension.
5. Define Reflux distillation in moisture assay.
6. Define perchloric acid hoods.
7. Define non reducing sugar.
8. Define fibre.
9. Write down the principle of Barfoed's method.
10. Define acid value.
11. Write down the principle of 2,6-dichlorophenol indophenol method.
12. Define gravimetry.

(10×2=20)

Part B

*Answer any **six** questions.*

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

13. Differentiate between attribute and acceptance sampling.
14. Explain double and multiple sampling plans.





15. Explain refractometry in determining the quality of foods.
16. Explain on specific gravity measurement using lactometer.
17. Explain the principle of Karl Fischer Titration.
18. Explain the importance of ash analysis.
19. Explain the principle and procedure of Carr Price method for the estimation of vitamin A.
20. Explain the principle and procedure of vitamin D line test.
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 various sampling techniques.
23. Write down the preparation of samples for analysis.
24. Write down oven drying methods.
25. Explain the estimation of phosphorous by colorimetry.

(2×15=30)

