



QP CODE: 22100132



Reg No :

Name :

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

Fifth Semester

B.Sc Food Science & Quality Control Model III

CORE COURSE - FS5CRT15 - FOOD ANALYSIS

2017 Admission Onwards

F1149C91

Time: 3 Hours

Max. Marks : 80

Part A

*Answer any **ten** questions.*

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

1. Define sample.
2. Define homogeneous sample.
3. Discuss the role of microbial contamination in size reduction considerations.
4. Explain the principle of lactometer.
5. Explain the possible sources of errors during reflux distillations.
6. Define Karl Fischer reagent.
7. Define wet ashing.
8. Define fibre.
9. Write down the principle of Kjeldahl method.
10. Define peroxide value.
11. Write down the principle of vitamin D line test.
12. Define reduction.

(10×2=20)

Part B

*Answer any **six** questions.*

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

13. Explain the importance of sampling.





14. Explain single and double sampling plans.
15. Differentiate between viscosity and surface tension.
16. Explain refractometry in determining the quality of foods.
17. Explain on vacuum oven.
18. Write down the principle of Lane and Eynons method.
19. Write down the extraction methods for vitamin analysis.
20. Explain the principle and procedure for the estimation of vitamin C by dichloroindophenol method.
21. Explain the principle and procedure for the estimation of phosphorous by colorimetry.

(6×5=30)

Part C

*Answer any **two** questions.*

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

22. Explain the various sampling techniques.
23. Write down the problems of sampling.
24. Explain the importance of dry ashing for total elemental analysis.
25. Explain the gravimetric analysis of calcium.

(2×15=30)

