



23134372

QP CODE: 23134372

Reg No :

Name :

**B.Sc DEGREE (CBCS) REGULAR / REAPPEARANCE EXAMINATIONS, OCTOBER
2023**

Fifth Semester

B.Sc Food Science & Quality Control Model III

CORE COURSE - FS5CRT15 - FOOD ANALYSIS

2017 Admission Onwards

91B872EB

Time: 3 Hours

Max. Marks : 80

Part A

*Answer any **ten** questions.*

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

1. Define attribute sampling.
2. Define heterogeneous sample.
3. Mention the effect of biasing in sampling.
4. Define surface tension.
5. Define Bidwell Sterling apparatus.
6. Explain the principle of Karl Fisher titration.
7. Define crucible.
8. Write down the principle of alkaline ferric cyanide method.
9. Define fibre.
10. Write down the principle of BCA method.
11. Write down the major biological functions of Vitamin D.
12. Define reduction.

(10×2=20)

Part B

*Answer any **six** questions.*

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





13. Explain single and multiple sampling plans.
 14. Explain the importance of lipid protection in sample preparation.
 15. Explain refractometry in determining the quality of foods.
 16. Explain on specific gravity measurement using pycnometer.
 17. Discuss the decomposition of food sample in moisture assay.
 18. Write a note on solvent selection for lipid extraction.
 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 sampling and sampling terminologies along with proximate principles.
23. Explain the various sampling techniques.
24. Explain low temperature plasma ashing.
25. Explain the gravimetric analysis of calcium.

(2×15=30)

