

QP CODE: 20100520



Reg No : .....  
Name : .....

**BSc DEGREE (CBCS) EXAMINATION, MARCH 2020**

**Sixth Semester**

B.Sc Food Science & Quality Control Model III

**Core course - FS6CRT25 - FOOD ADULTERATION & TESTING**

2017 Admission Onwards

ECFF2EC2

Time: 3 Hours

Marks: 80

**Part A**

*Answer any **ten** questions.*

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

1. Toxic colours used in foods. Give examples.
2. What do you mean by iodine value?
3. What are the quality test done in vegetables?
4. Write the principle for analysis of total acidity in wine.
5. Explain the sodium chloride test in fish.
6. What is sugar and explain the types of sugar available in the market?
7. What are the problems in tin foods?
8. What are the functions of preservatives?
9. Give examples for sweetners.
10. What are dry curing agents?
11. Side effects of anticaking agents.
12. Give examples for colouring agents.

(10×2=20)

**Part B**

*Answer any **six** questions.*

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

13. What is food adulteration? Mention its causes and methods.





14. Write about the different quality test done in fruits.
15. Estimation of caffeine in coffee.
16. Which physical and chemical test are conducted in ice cream?
17. Mention the principle for the shelf life of preserves.
18. Briefly explain the importance of antioxidants in oil foods.
19. Functions of stabilizers and its applications.
20. What are the functions of chelating agents?
21. What do you mean by leavening agents and write its uses?

(6×5=30)

### Part C

Answer any **two** questions.

Each question carries **15** marks.

22. Explain metallic contamination. Give the critical levels of various metallic contaminants.
23. Explain any three quality criteria for spices.
24. Elaborate the physical and chemical and microbiological test for milk.
25. What are food additives? Explain Classification, advantages and disadvantages.

(2×15=30)

