



24000992

**QP CODE: 24000992**

**Reg No** : .....

**Name** : .....

**B.Sc DEGREE (CBCS) REGULAR / REAPPEARANCE EXAMINATIONS,  
MARCH 2024**

**Sixth Semester**

B.Sc Food Science & Quality Control Model III

**CORE COURSE - FS6CRT25 - FOOD ADULTERATION & TESTING**

2017 Admission Onwards

03256EF8

Time: 3 Hours

Max. Marks : 80

**Part A**

*Answer any **ten** questions.*

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

1. Mention the critical levels of metals in foods.
2. What do you mean by acid insoluble ash of spices?
3. What is sedimentation value?
4. What are the quality test done in fruits?
5. How to find out the ash in milk?
6. What is the simplest adulteration test for sugar?
7. What is preserve?
8. What are antioxidants?
9. What is type I preservatives?
10. Give examples for thickening agents.
11. What are dry curing agents?
12. Side effects of anticaking agents.

(10×2=20)

**Part B**

*Answer any **six** questions.*

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





13. What are the health hazards caused by various adulterants?
14. Explain the principle and procedure of peroxide value.
15. Write about the different sensory test done in vegetables.
16. Explain the physical tests conducted for eggs.
17. How can spoilage be presented in tin foods?
18. Functions of stabilizers and its applications.
19. What are artificial sweetners? Give example.
20. What are the functions of chelating agents?
21. What are the functions of colouring agents?

(6×5=30)

**Part C**

*Answer any **two** questions.*

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

22. Explain the various types of adulteration with examples.
23. Write a short note on composition and quality criteria for alcoholic beverages.
24. Describe the microbiological and chemical tests for curd and ghee.
25. Describe the role of leavening agents in foods and its classification.

(2×15=30)

