

QP CODE: 22101010



Reg No :

Name :

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

Sixth Semester

B.Sc Food Science & Quality Control Model III

CORE - FS6CRT25 - FOOD ADULTERATION & TESTING

2017 Admission Onwards

5C273920

Time: 3 Hours

Max. Marks : 80

Part A

*Answer any **ten** questions.*

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

1. Toxic colours used in foods. Give examples.
2. Write the composition of vegetables.
3. Write about the health benefits of beer.
4. Write a short note on non-alcoholic beverages.
5. How to find out fat in ice-cream?
6. What is the simplest adulteration test for sugar?
7. What are the problems in tin foods?
8. What are natural antioxidants?
9. What are stabilizers?
10. What are sweeteners?
11. Classify leavening agents.
12. Give examples for anticaking agents.

(10×2=20)

Part B

*Answer any **six** questions.*

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

13. Explain the critical levels of metals in various foods.
14. Explain on the principle and procedure of saponification value.
15. Explain the principle and procedure for the determination of moisture in chilli powder.
16. Write down the principle and procedure of MBRT test in milk.
17. Mention the principle for the shelf life of preserves.





18. Write any two preservation techniques and list out natural and artificial preservatives.
19. Explain the use of emulsifiers and its examples.
20. Briefly explain the importance of thickening agents in food.
21. What are colouring agents, briefly explain its classification and functions?

(6×5=30)

Part C

*Answer any **two** questions.*

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

22. What are the governmental policies for controlling food adulteration? And explain the various methods of food adulteration.
23. Explain the composition of fruits and specify the quality criteria of fruits.
24. Explain the sulphur dioxide and ascorbic acid tests done for tuna fish.
25. What are the various flavoring agents used in food?

(2×15=30)

