



23105524

**QP CODE: 23105524**

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

**Name** : .....

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

**Sixth Semester**

B.Sc Food Science & Quality Control Model III

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

2017 Admission Onwards

0210DB9F

Time: 3 Hours

Max. Marks : 80

**Part A**

*Answer any **ten** questions.*

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

1. What are the health hazards caused by metal contaminants?
2. Explain peroxide value.
3. How the acidity is tested in fruits?
4. What are the different types of alcoholic beverages?
5. What is meat?
6. Explain brown sugar and its uses.
7. What are the problems in tin foods?
8. What are synthetic antioxidants?
9. Give examples for emulsifiers.
10. What is thickening agent?
11. Give examples for chelating agents.
12. What are the types of curing agents?

(10×2=20)

**Part B**

*Answer any **six** questions.*

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

13. What is food adulteration, with its causes and methods?
14. Discuss on the composition of spices.





15. Write a short note on different types of quality control tests done for non-alcoholic beverages.
16. Describe about chemical analysis of yoghurt and ghee.
17. Mention the principle for the shelf life of preserves/
18. Briefly explain the functions of food additives.
19. Differentiate between artificial and natural preservatives.
20. What are the functions of anticaking agents?
21. Explain food colours and list out the side effects.

(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 the food grains.
24. Briefly explain the chemical tests for eggs and eggs products.
25. Describe the role of leavening agents in foods and its classification.

(2×15=30)

