



QP CODE: 21101190



21101190

Reg No :

Name :

B.Sc DEGREE (CBCS) EXAMINATION, APRIL 2021

Sixth Semester

B.Sc Food Science & Quality Control Model III

CORE COURSE - FS6CRT25 - FOOD ADULTERATION & TESTING

2017 Admission Onwards

19F9EBBE

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 is Dry Gluten?
3. How can we detect the added colours in vegetables?
4. Write a short note on alcoholic beverages.
5. Describe the microbiological test for milk.
6. List the application of high fructose corn syrup.
7. What is preserve?
8. According to FSSAI, define food additives.
9. What are type II preservatives?
10. What are the types of thickening agents?
11. Examples for leavening agents.
12. Difference between natural & artificial colouring agents.

(10×2=20)

Part B

*Answer any **six** questions.*

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

13. Classification of food adulteration
14. Explain the principle and procedure for the determination of moisture in spice.
15. Explain the estimation of total sugar in jelly.
16. List out the composition of yoghurt and ghee.
17. How can spoilage be presented in tin foods?
18. Distinguish between synthetic and natural sweeteners in food.
19. What are the functions of curing agents?





20. Describe the importance of anti-caking agents.
21. Briefly explain flavoring agents and its classification.

(6×5=30)

Part C

*Answer any **two** questions.*

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

22. What are the health effects of metal contaminants and write about disadvantageous of adulteration?
23. Explain on the solvent extraction methods for the determination of fats?
24. Briefly explain the chemical test done for fish and fish products.
25. Explain common food stabilizers.

(2×15=30)

