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Food
(Pages : 2)

Reg. No.....

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Name.....

B.VOC. DEGREE EXAMINATION, JULY 2019

Third Semester

FPT3S3T—FOOD ANALYSIS AND ADULTERATION TESTING

(For B.Voc. Degree in Food Processing Technology)

Time : Three Hours

Maximum : 80 Marks

Part A

Answer all questions.

1 mark each.

1. What is quality control ?
2. Write about commonly used adulterant in sugar.
3. What is Reichert value ?
4. Write about gerber method.
5. What are disaccharides ?
6. Write about uses of Karl Fischer titration.
7. Mention a dye used as adulterant in turmeric powder.
8. What is oven drying ?
9. Explain how adulterants in honey can be tested.
10. What is plasma ashing ?

(10 × 1 = 10 marks)

Part B

Answer any eight questions.

2 marks each.

11. What are heavy metals ?
12. Write about soxhlet method.
13. What is wet ashing ?
14. Mention importance of quality control in food.
15. What are the uses of Kjeldhal method ?
16. Write about Prevention of Food Adulteration Act.

Turn over

17. Write a note adulteration tests.
18. Write about analysis of fiber content in food.
19. Explain importance of moisture assay.
20. What are the common problems in sampling ?
21. Explain Biuret method.
22. Mention two adulterants used as food colour.

(8 × 2 = 16 marks)

Part C

Answer any six questions.

4 marks each.

23. Explain procedure and uses of Lowry method.
24. Explain how Vitamin C can be analyzed.
25. Enlist common food adulterants in pulses. Mention their sources and uses.
26. Write about two procedures for analysis of starch. Mention the principle.
27. Explain two methods for analysis of fat.
28. Explain intentional and incidental adulteration.
29. Write an account on sampling plans.
30. Write about critical level of metals in various foods.
31. Explain proximate principles in food and their analysis.

(6 × 4 = 24 marks)

Part D

Answer any two questions.

15 marks each.

32. Explain procedure for analysis of minerals from food.
33. Define food adulteration. Write about health hazards caused by various adulterants.
34. Enumerate stages of sampling and preparation of samples.
35. Explain methods for chemical analysis of proteins.

(2 × 15 = 30 marks)