

B.VOC. DEGREE EXAMINATION, AUGUST 2018**Third Semester****FPT 3S 3T—FOOD ANALYSIS AND ADULTERATION TESTING**

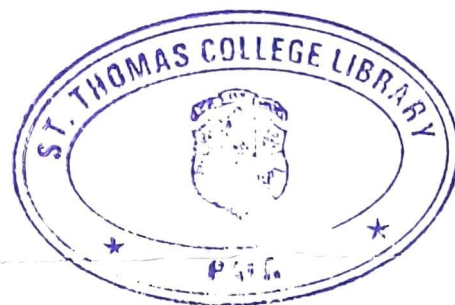
(For B.Voc. Programme in Food Processing and Technology)

Time : Three Hours

Maximum : 80 Marks

Part A*Answer all questions.**1 mark each.*

1. What is RM value ?
2. Name two common adulterants in common salt.
3. Mention importance of minerals in food.
4. What is distillation ?
5. Mention two adulterants in vegetable oils.
6. What is a population ?
7. Write a note on sudan red.
8. Write a simple method to test adulteration in honey.
9. Write about uses of Soxhlet method.
10. What is oven drying ?



(10 × 1 = 10 marks)

Part B*Answer any eight questions.**2 marks each.*

11. Write about gerber method.
12. Write about biuret method
13. What is low temperature plasma ashing ?
14. What is Karl Fisher titration ?
15. Write about types of sampling.
16. Write a note on any two adulterants in spices.
17. Explain Toluene distillation method.
18. Explain critical level of minerals.

Turn over

19. Write about a procedure for analysis of fat.
20. Explain ashing.
21. What is intentional adulteration ?
22. Explain how adulterants in tea can be tested.

(8 × 2 = 16 marks)

Part C

*Answer any six questions.
4 marks each.*

23. Explain procedure and principle behind a starch test.
24. Enumerate health hazards caused by various food adulterants.
25. Explain how crude fiber can be analyzed in food sample.
26. Write about official methods for analysis of food.
27. Write a note on classifications of food adulteration.
28. Explain how minerals can be estimated.
29. Explain Lowry method and the principle behind the reaction.
30. Analyze problems associated with sampling and mention how they can be avoided.
31. Give an account on importance of Vitamin C and write about analysis of Vit. C.

(6 × 4 = 24 marks)

Part D

*Answer any two questions.
15 marks each.*

32. Explain chemical analysis of carbohydrate with principles behind each analysis
33. What is adulteration ? Write about common adulterants in food and their testing
34. List proximate principles in food and mention importance of their analysis
35. Explain moisture assay. Comment on importance of moisture content in food.

(2 × 15 = 30 marks)