

E 8688

(Pages : 2)

Reg. No.....

Name.....

**UNDERGRADUATE (C.B.C.S.S.) EXAMINATION, OCTOBER 2014**

**Fifth Semester**

**Open Course—FOOD SCIENCE**

(Offered by the Board of Studies—Chemistry)

Time : Three Hours

Maximum Weight : 25

**Section A**

*Answer all questions.*

*Each bunch of four questions carries a weight of 1.*

- I. 1 Give the expansion of PUFA.  
2 Name one biopesticide.  
3 ——— is an example for fat.  
4  $\text{NaHCO}_3$  is known as ———.
- II. 5 ——— is a saturated fatty acid.  
6 Name one alkaloid in coffee.  
7 One vegetable oil is ———.  
8 One taste maker is ———.
- III. 9 Excess salt is added in pickle. Here it act as ———.  
10 Aflatoxin in food act as ———.  
11 Methylated spirit is ———.  
12 High value of iodine value indicates ———.
- IV. 13 Name one preservative used in soft drink.  
14 Name the colourant added in Jilebi to give orange colour.  
15 Name one adulterant added in rice others than stone.  
16 Ajinomotto is added in food as ———.

(4 × 1 = 4)

**Section B**

*Answer any five questions.*

*Each question carries a weight of 1.*

- 17 Define Richert-Miesett value of oil.  
18 What are emulsifying agents ? What is its role in icecream ?

**Turn over**

- 19 Name two adulterants in butter. How can this be detected ?
- 20 Discuss the Chemistry of soft drink.