

STELLA MARIS COLLEGE (AUTONOMOUS) CHENNAI 600 086
(For candidates admitted during the academic year 2016-17& thereafter)

SUBJECT CODE: 16VF/VM/FA36
B.Voc. DEGREE EXAMINATION, NOVEMBER 2021
FOOD PROCESSING AND QUALITY CONTROL.

COURSE : MAJOR CORE
PAPER : FOOD ANALYSIS
TIME : 3 HOURS

MAX. MARKS: 100

SECTION – A

(20 Marks)

ANSWER ALL THE QUESTIONS

I. Choose the correct answer:

(10 x 1=10)

1. Foods having pH value of below 3.7 are called
 - a. High acid foods
 - b. Acid foods
 - c. Medium acid foods
 - d. Low acid foods.
2. The reagent used for distinguishing a reducing monosaccharide from a reducing disaccharide is
 - a. Fehling's reagent
 - b. Seliwinoff's reagent
 - c. Benedict's reagent
 - d. Barfoed's reagent.
3. Fructose and Glucose can be distinguished by
 - a. Fehling's reagent
 - b. Seliwinoff's reagent
 - c. Benedict's reagent
 - d. Barfoed's reagent.
4. Which of the following is not an essential amino acid
 - a. Proline
 - b. Histidine
 - c. Leucine
 - d. Methionine.
5. The simplest amino acid is
 - a. Glycine
 - b. Alanine
 - c. Tyrosine
 - d. Tryptophan

II. Fill in the Blanks:

6. Water activity in food has been commonly controlled by
7. As the pK_a of an acid increases, the acid will be
8. Buffers are mixtures of
9. The degree of unsaturation of lipids can be measured as
10. The specific gravity of lipid is

III. Answer the following

(5 X 2 = 10)

11. Normality.
12. List 2 sulphur containing amino acids.
13. Molarity.
14. Saponification.
15. Differentiate fats and oils.

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SECTION – B

Answer any TWO questions.

(15 x 2=30)

16. Give the modern classification of lipids.
17. What is water activity? Explain its significance in food quality.
18. Classify proteins based on composition and solubility.
19. Explain 3 tests that show the presence of tryptophan.

SECTION – C

Answer any TWO questions.

(25 x 2=50)

20. Explain the procedure for estimation of acetic acid in vinegar
21. How the quality of egg albumin is identified. Explain the tests in detail.
22. What method can be used for the estimation of Vitamin C content in gooseberry?
23. When sucrose is given as an unknown sugar. What are the tests should be done to identify it. Write its experiment, observation and inferences in detail.
