

STELLA MARIS COLLEGE (AUTONOMOUS) CHENNAI - 86
(For candidates admitted during the academic year 2016 – 2017 & thereafter)

B.Voc. DEGREE EXAMINATION, NOVEMBER 2023
FOOD PROCESSING AND QUALITY CONTROL
THIRD SEMESTER

COURSE : MAJOR CORE
PAPER : FOOD ANALYSIS
SUBJECT CODE : 16VF/VM/FA36
TIME : 2 HOURS

MAX.MARKS:50

SECTION- A

ANSWER ALL QUESTIONS

(20 X 1 = 20)

I. CHOOSE THE CORRECT ANSWER:

1. Vitamin C is present in _____
a) Lemon b) beet root c) Spinach d) carrot
2. Acid number is a measure of _____ fatty acid
a) Free b) saturated c) unsaturated d) essential
3. Casein is a _____
a) Enzyme b) Protein c) Lipid d) Vitamin
4. Maltose and Glucose can be distinguished by _____ reagent
a) Fehling's b) Seliwinoff's c) Benedict's d) Barfoed's.
5. pH is _____
a) H⁺ ion concentration b) OH⁻ ion concentration
c) Helium ion concentration d) power of hydrogenation

II. FILL IN THE BLANKS:

6. Buffers are mixtures of _____
7. Hydrolysis of fats by alkalies to form fatty acids and glycerol is called _____
8. Water activity is _____ .
9. Ash content gives a measure of _____ in foods
10. Phenolphthalein is used as an indicator in _____ titration

III. MATCH THE FOLLOWING

- | | |
|----------------------|------------------------|
| 11. Methyl orange | - essential fatty acid |
| 12. Arachidonic acid | - indicator |
| 13. Sap value | - aldohexose |
| 14. Glucose | - saturation |
| 15. Protein | - Selivanoffs test |
| | - Biuret test |

ANSWER THE FOLLOWING IN ONE OR TWO LINES:

16. What is decinormal solution?
17. How will you distinguish glucose and fructose?
18. Dietary fibre
19. Calculate the molarity when 58g of NaCl is dissolved in 1litre of distilled water.
20. Give the % of acetic acid in Vinegar

SECTION B**ANSWER ANY SIX QUESTIONS:****(6×3=18)**

21. Explain the significance of Moisture content of food
22. Demonstrate the extraction of casein from milk
23. How do you prepare a solution 0.5N HCl in 100 mL? (Stength of AR sample of Conc.HCl,)?
24. Define a) ppb b) Normality c) percentage by weight
25. Explain the principle involved in the estimation of Acetic acid
26. Describe two confirmatory reactions for cystine
27. List the parameters which define the quality of milk
28. How is Acetic acid in Vinegar estimated?
29. Discuss any one method to estimate the pH of a carbonated beverage.
30. Highlight the significance of iodine value

SECTION C**ANSWER ANY TWO QUESTIONS:****(2×6=12)**

31. How do you determine the ash content of wheat flour and discuss its significance?
32. Define Sap value. How is sap value of an oil determined?
33. Distinguish between casein and egg albumin with suitable colour reactions.
34. Discuss in detail the procedure for estimation of Total solids and aspartame in condensed milk
