STELLA MARIS COLLEGE (AUTONOMOUS) CHENNAI 600 086
(For candidates admitted from the academic year 2004-05 & thereafter)

SUBJECT CODE: CH/AO/FA23

B.Sc. DEGREE EXAMINATION, APRIL 2008
SECOND SEMESTER

COURSE : ALLIED – OPTIONAL
PAPER : DETECTION AND PREVENTION OF FOOD ADULTERATION

TIME : 3 HOURS **MAX. MARKS :100**

SECTION - A

ANSWER ALL THE QUESTIONS. (10x3=30)

1. Expand: FPO, PFA and AGMARK.
2. Name any three non permitted food colours.
3. Define: Saponification value.
4. What is a Misbranded food?
5. Explain the Duo Trio Test with an example.
6. Define: Ash content of foods.
7. How is vanaspati in ghee detected?
8. Name the factors affecting food acceptance.
9. Explain the numerical scoring test with an example.
10. How is adulteration in tea dust detected?

SECTION - B

ANSWER ANY FIVE QUESTIONS. (5x6=30)

11. How do you determine the acid value of oils in the laboratory?
12. Explain the B.O.A.A. test and Triangle test.
13. Discuss the tips to consumers for buying safe food.
14. Name and describe the health hazards due to any six food adulterants/contaminants.
15. Explain the role of AGMARK and BIS Act in ensuring food safety.
16. Discuss the Banana profile and sauce profile tests
17. How do you detect adulteration in coffee powder and oils?

..2

SECTION - C

ANSWER ANY TWO QUESTIONS. **(2x20=40)**

18. a) Discuss the salient features of PFA Act.
    b) Discuss the requisites for conducting sensory tests. (10+10)

19. a) How do you detect adulteration in turmeric powder, chilli powder and jaggery? Explain the chemistry behind the tests.
    b) Define Moisture content in foods. How is moisture content in wheat flour estimated? (10+10)

20. a) How is saccharin estimated?
    b) Sketch a label as per the labeling provisions for selling Juice.
    c) Discuss the Composite scoring test and Hedonic rating test. (6+7+7)

21. a) Write a note on adulteration in fruits and vegetables.
    b) Describe the Paired difference test and Ranking test.
    c) Write a note on Quality control and Quality assurance. (6+6+8)

****