

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

SUBJECT CODE : VC/MO/FA34

B.Sc. DEGREE EXAMINATION, NOVEMBER 2007
BRANCH IV – CHEMISTRY
BRANCH V (A) - PLANT BIOLOGY & PLANT BIOTECHNOLOGY
BRANCH VI (A)- ADVANCED ZOOLOGY AND BIOTECHNOLOGY
THIRD SEMESTER

COURSE : MAJOR - OPTIONAL
PAPER : FOOD ANALYSIS & QUALITY CONTROL
TIME : 3 HOURS **MAX. MARKS : 100**

SECTION – A **(10X3=30)**

ANSWER ALL QUESTIONS:

1. Define: Ash content of foods.
2. How is sampling of meat products done?
3. Define: Saponification value of an oil.
4. What are aflotoxins?
5. How do you estimate metals in tea dust?
6. Expand: AGMARK, PFA and MPO.
7. Describe the Triangle test with an example.
8. Describe the Numerical scoring test with an example.
9. How is adulteration detected in honey and jaggery?
10. What are food stabilizers?

SECTION – B

ANSWER ANY FIVE QUESTIONS: **(5X6=30)**

11. Define Ash content in foods. How is the ash content in wheat flour estimated?
12. How is glucose estimated by Anthrone method?
13. Write a note on Essential Commodities act and consumer Protection Act.
14. How is acid number of coconut oil estimated?
15. Write a note on pesticide contamination in foods.
16. Discuss the Paired Difference test and Duo Trio test.
17. How is adulteration in coffee powder, tea and dhal detected?

SECTION – C

ANSWER ANY TWO QUESTIONS **(2X20=40)**

18. a) Write a note on food sampling.
b) How is nitrogen estimated by Kjeldhal's method?
c) Explain the BOAA test. **(5+10+5)**

19. a) Discuss the salient features of the PFA Act.
b) Sketch a label for a food product as per the labeling provisions.
c) How is iron content in foods estimated? (10+5+5)
20. a) Write brief note on Quality control and quality assurance.
b) Discuss the various Rating tests followed for assessment of food quality.
c) How do you detect adulteration in oils and turmeric powder? (6+6+8)
21. a) Discuss the Tips to consumers for buying safe food.
b) Explain the importance of food toxicology.
c) Discuss the requirements for conducting sensory tests. (8+6+6)

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