

SUBJECT CODE : VC/MO/FA34

B.Sc. DEGREE EXAMINATION, NOVEMBER 2008
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

ANSWER ALL QUESTIONS **(10X3=30)**

1. Define: Ash content of foods.
2. How is sampling of meat products done?
3. Explain triangle test.
4. What are aflotoxins?
5. What is FPO?
6. How are metals in tea dust estimated?
7. What are food stabilizers?
8. How is adulteration in tea and jaggery tested?
9. Define acid number.
10. Explain any one of the sensory characteristics of food.

SECTION – B

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

11. How is moisture content determined?
12. Write a note on Essential Commodities Act and Consumer Protection Act.
13. How is acid number of oil determined?
14. Discuss Paired Comparison test and Duo_trio test.
15. Write a short note on bacterial toxins.
16. How is glucose estimated by Benedict's method?
17. How is adulteration in coffee powder, dhal and sugar detected? Mention the harmful effects of the adulterants.

SECTION – C

ANSWER ANY TWO QUESTIONS

(2X20=40)

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| 18. | a) Discuss the requirements for conducting sensory tests. | |
| | b) Write a note on food sampling. | (10+10) |
| 19. | a) Discuss the salient features of PFA Act. | |
| | b) Discuss the tips to consumers for buying safety food. | (10+10) |
| 20. | a) How is adulteration in oils and chilli powder tested? | |
| | b) How is nitrogen estimated by Kjeldahl's method? | (10+10) |
| 21. | a) Explain B.O.A.A. test. | |
| | b) Write a note on diseases caused by food contamination. | |
| | c) Explain flavor profile test and composite scoring test. | (4+6+10) |

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