QP CODE: 19102531

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Reg No : .....

Name : .....

BSc DEGREE (CBCS) EXAMINATION, OCTOBER 2019

Fifth Semester

B.Sc Food Science & Quality Control Model III

Core Course - FS5CRT15 - FOOD ANALYSIS

2017 Admission Onwards

94EEBA40

Maximum Marks: 80 Time: 3 Hours

Part A

*Answer any **ten** questions.*

*Each question carries **2** marks.*

1. Mention the two alternatives to monitor the characteristics of a product
2. Write down multiple sampling plans
3. Mention the effect of biasing in sampling
4. Discuss the role of viscosity in determining the quality of food
5. Define forced draft oven
6. Define Bidwell Sterling apparatus
7. Define alkalanity of ash
8. Differentiate between crude and dietry fibre
9. Write down the principle of Lowry method
10. Define refractive index
11. Write down the principle of vitamin D line test
12. Define gravimetry

(10×2=20)

Part B

*Answer any **six** questions.*

*Each question carries **5** marks.*

13. Differentiate between cluster and composite sampling
14. Differentiate between manual and continous sampling

15. Explain refractometry in determining the quality of foods

16. Explain on specifc gravity measurement using lactometer

17. Discuss the procedure for the estimation of moisture by Karl Fischer titration

18. Write down the principle and procedure of alkaline ferricyanide method

19. Write down the extraction methods for vitamin analysis

20. Explain the principle and procedure for the estimation of vitamin C by dichloroindophenol method

21. Explain the principle and procedure of estimation of iron by redox reaction

(6×5=30)

Part C

*Answer any **two** questions.*

*Each question carries **15** marks.*

22. Discuss the importance of sampling

23. Write down the preparation of samples for analysis

24. Explain how food samples can be prepared for crystalline structure studies using ashing procedure

25. Explain the estimation of phosporous by colorimetry

(2×15=30)