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Date: 27-11-2019

Seat No.: _____

Subject Code: 2280009

Subject Name: Food Analysis

Enrolment No. _____

GUJARAT TECHNOLOGICAL UNIVERSITY B.PHARM - SEMESTER- 8 EXAMINATION – WINTER -2019

Time: 02:30 PM TO 05:30 PMTotal MarkInstructions:1. Attempt any five questions.2. Make suitable assumptions wherever necessary.3. Figures to the right indicate full marks.)
Q.1	(a)	Define chromatography. Explain HPLC. How it is useful in food analysis?	06
	(b)	Explain TLC method for analysis of food and additives.	05
	(c)	Describe genetically modified foods.	05
Q.2	(a)	Explain Beer- Lambert law. How the spectroscopic techniques are useful in food analysis.	06
	(b)	Write a note on effects and control of flavours in food products.	05
	(c)	Write note on SFC method.	05
Q.3	(a)	Write in brief about paper electrophoresis and its importance in food analysis.	06
	(b)	Explain the method of determination of ash.	05
	(c)	Describe Stability studies of food products.	05
Q.4	(a)	Describe the various methods for analyzing sugar and starch products.	06
	(b)	Write short note on gel electrophoresis. Give its applications.	05
	(c)	Explain gradient-centrifugation technique and their applications.	05
Q.5	(a)	Explain techniques used to determine spices and herbs in food products.	06
	(b)	Write note on immunoassays.	05
	(c)	Explain mass spectroscopy and its applications in food analysis.	05
Q. 6	(a)	Write short note on detection of microbial contaminants in food sample.	06
	(b)	Explain Legislation for food.	05
	(c)	Describe contaminants in food material and food additives.	05
Q.7	(a) (b) (c)	Write analysis of chemical constituents, their characterization and significance of reducing sugars. Explain detection of pesticides and insect infestation in food products. Describe standards for food additives.	06 05 05
