

[Time: 3 Hours]**[Max. Marks: 75]****Food Analysis****Q.P. CODE: 5114**

Your answers should be specific to the questions asked.

Draw neat, labeled diagrams wherever necessary.

LONG ESSAY (Answer any Three)**3 X 10 = 30 Marks**

1. a. Define proteins and write in detail about the classification of amino acids and proteins.
b. Write the general methods of analysis of proteins? (5+5)
2. a. What are the Vitamins and classify them based on the solubility?
b. Write the physiological significance of Vitamin B series? (5+5)
3. Explain the method of detection of natural, permitted and non-permitted dyes? (4+3+3)
4. a. Explain the use of pesticides in agriculture?
b. Describe the effect of pests and insects in various foods. (5+5)

SHORT ESSAY (Answer any Nine)**9 X 5 = 45 Marks**

5. Explain in brief about digestion and absorption of carbohydrates?
6. Explain in brief about structures of protein.
7. Write in brief about metabolism of proteins?
8. Discuss about general methods of analysis of fats.
9. Explain about water soluble vitamins?
10. Discuss about stabilizers and thickening agents?
11. Write about occurrences and properties of natural pigments?
12. Discuss about contaminants of milk.
13. Explain any two methods for analysis of carbohydrates
14. Write note on FDA?
