

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. Define carbohydrates and give its classification. Write a note on general methods of analysis of food carbohydrates?
2. Explain the different analytical methods in the analysis of Oils and Fats?
3. What are food additives? Describe analysis of thickening agent and antioxidants?
4. Classify Vitamins with example? Explain briefly the principles of microbial assay of Vitamins?

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

5. Name preservatives used in food products? Explain the estimation of any one of them
6. Define proteins and aminoacids? Give the classification of amino acids?
7. What is hydrogenation of vegetable oil?
8. Write the physiological significance of vitamin B compounds?
9. Briefly describe about natural pigments and dyes.
10. Explain the use of pesticides in agriculture?
11. Explain the various contaminants of milk?
12. How are stabilizers analyzed?
13. Which are the dyes prohibited for use in food Industry?
14. Discuss the Legislation and regulations of USFDA

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