

FACULTY OF PHARMACY

M. Pharmacy (Pharmaceutical Analysis) I – Semester (PCI) (Main & Backlog)
Examination, February 2019

Subject: Food Analysis

Time: 3 Hrs

Max. Marks: 75

Note: Answer any five questions. All questions carry equal marks.

1. a) Enlist the various methods available for quantitatively analyzing food carbohydrates. Write the procedure, principle and advantages/disadvantages of any three of them. 1+9
b) Describe briefly the various pathways involved in protein metabolism. 5
2. a) Explain the various methods employed for the determination of adulterants in fats and oils. 10
b) Describe briefly about hydrogenation of vegetable oils. 5
3. a) Why methyl paraben is used in food stuffs. Explain the various qualitative and quantitative methods employed for identifying methyl paraben in food stuffs. 1+9
b) Give example of permitted and non permitted synthetic dyes that can be used as coloring agents in food stuffs. Explain any one method used to detect non-permissible dyes in foods? 5
4. a) List down the various adulterant and contaminants of milk. Explain how freezing point depression (along with the procedure) determination is useful for identification of milk adulterants. 2+6
b) Write the procedure, principle and significance of Gerber test and Babcock test with respect to analysis of milk. 7
5. a) Why pesticides are used in agriculture? Write down the side effects of using them with suitable examples. 10
b) Explain briefly about BIS and AGMARK. 5
6. a) Describe the methods employed for the detection and estimation of antioxidants in fat/oils and food products. 10
b) Describe the principle involved in the microbiological assay of vitamin B series. 5
7. Classify food carbohydrates with examples. Explain the process of digestion, absorption and metabolism of food carbohydrates. 3+12
8. a) Write down the composition of cheese. Describe the test carried out for the analysis of cheese. 2+10
b) What are lipids? Write the qualitative tests used for the identification of lipids. 1+2
