

**FACULTY OF PHARMACY**

**M. Pharmacy (Pharmaceutical Analysis) I – Semester(PCI) (Supple.) Examination,  
August 2019**

**Subject: Food Analysis**

**Time: 3hrs**

**Max Marks: 75**

**Note: Answer any five questions, all questions carry equal marks**

1. Enlist the general methods for analyzing proteins and amino acids. Explain any three of them with suitable examples.
2. a) Enlist the factors responsible of fats and oils. Explain any three methods used for measuring the spoilage of fats and oils.  
b) Classify lipids with structural examples.
3. a) Explain the general methods of identifying and estimating natural and artificial stabilizers.  
b) Describe any two methods used for detecting natural dyes as coloring agents in food stuffs along with suitable examples.
4. a) Describe the various tests to analyze the purity of wines.  
b) Explain the test which is conducted to analyze the presence of bacteria in ice creams.
5. Give examples of organophosphorus and organochlorine pesticides. Explain the methods employed for analyzing them in mangoes.
6. a) Explain the process of digestion, absorption and metabolism of proteins.  
b) Define chemically fats and oils along with structural examples. Describe the various methods employed for refining fats and oils.
7. a) Describe the role of various legislations available for regulating food products.  
b) What is vinegar chemically? Describe the various methods employed for analyzing the purity of vinegar.
8. (a) Explain the role of TLC and HPLC in the analysis of carbohydrates along with an appropriate example.  
(b) Distinguish between intense sweeteners and bulk sweeteners with examples. Describe any two tests used for the detection of saccharin in foods and beverages.

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