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FACULTY OF PHARMACY

M. Pharmacy (Pharma Analysis) I-Semester (PCI) (Main & Backlog) Examination, January 2020

Subject: Food Analysis

Time: 3Hrs Max. Marks: 7		
	Note: Answer Any Five Questions. All Questions Carry Equal marks	
1.	Classify proteins with examples. Describe the process of digestion. Absorption and metabolism of proteins and amino acids.	5+10
2	a) What are dietary fibers and crude fibers? Write their application and methods employed for analyzing themb) What are vitamins? Classify them with suitable examples	2+8 1+4
3.	a) Explain the process of digestion and absorption of carbohydrates and proteins/amino acids.b) Explain the varis process used for refining of fats and oils.	5+5 5
4.	What are fats and oils chemically? Explain the varis methods used for the analysis of fats and oils	1+14
5.	a) Explain abt occurrence and characteristic properties of natural pigments.b) Explain the varis methods used for the detection of natural dyes.	5 10
6.	Explain the varis analytical methods employed for assuring the quality of butter.	15
7.	a) Explain any three legislation regulations of food products.b) What are the effects of pest and insects on food.	12 3
8.	a) Describe the varis tests used to analyze the purity of beer.b) Explain the test which is conducted to analyze the presence of pesticides in milk products	10 5

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