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## **FACULTY OF PHARMACY**

M. Pharmacy (Pharma. Analysis) I-Semester (PCI) (Supple.) Examination, August 2018

**Subject: Food Analysis** 

H	ime: 3 Hrs	viax. iviarks: 75
	Note: Answer any five questions. All questions carry equa	al marks.
1	<ul><li>(a) Explain determination of Ash and mineral constituents in food materials.</li><li>(b) Define and classify proteins. Explain Kjeldahl method for determination of overall protein concentration in food Samples.</li></ul>	
2	(a) Discuss the principle, procedure and significance of acid value. (b) Explain any two methods for determination of Vitamin $B_1$	(7) (8)
3	Write abt the following (a) Analysis of thickening and jelling agents. (b) Method of detection of permitted and non permitted dyes.	(7) (8)
4	Explain the following methods for determination of fat in milk.  (a) Gerber method  (b) Rose- Gottlieb method	(15)
5	<ul><li>(a) Explain the multi residue gas chromatographic method for determine synthetic pyrethroid in fruits and vegetables.</li><li>(b) Write a note on BIS and AGMARK.</li></ul>	nation of (8) (7)
6	Write abt the following.  (a) Determination of titrable acidity in dried milk.  (b) Analysis of preservatives	(8) (7)
7	Explain different methods for determination of Vitamin B <sub>12</sub>	(15)
8	Explain the determination of ethanol and methanol in wine samples.	(15)

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