



LONG ESSAY (Answer any Three)

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1. Define carbohydrates. Give the general methods of analysis and application of food carbohydrates.
2. Classify lipids with examples. How will you determine the adulteration in oil and fat?
3. What are the various types of food additives? Explain briefly about analysis of stabilizers.
4. What are synthetic dyes? Explain the method of determination of natural and permitted dyes.

SHORT ESSAY (Answer any Nine)

9 X 5 = 45 Marks

5. What are the general analytical methods of milk products?
6. Define aminoacids. Give the classification of amino acids with examples.
7. What are the various methods for the measurement of spoilage of fats?
8. Classify vitamin with examples.
9. Explain briefly about analysis of preservatives and antioxidants.
10. Explain the use of pesticides in fruits.
11. Briefly describe about analysis of fermentation products.
12. Outline effects of pest and insects on various food.
13. Discuss determination of pesticide residues in milk and milk products.
14. Discuss the Legislation and regulations of food products with special emphasis on USFDA.

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