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Roll No. DTotal No. of Pages : 01 Total No. of Questions : 06 M.Pharmacy(Pharmaceutical Analysis) (Sem1) FOOD ANALYSIS Subject Code : MPA-104T M.Code : 74696 Time : 3 Hrs. Max. Marks : 75	
INSTRUCTIONS TO CANDIDATES : 1. Attempt any FIVE questions out of SIX questions. 2. Each question carries FIFTEEN marks.	
Q1.	Discuss the principle, procedure and applications for the following methods of protein analysis : $(5,5,5)$
	a) Dumas Method b) Bicinchoninic acid Method c) Lowry Method
Q2.	Write notes on :
	a) Various methods of carbohydrate analysis in food products. (9)
	b) Classification, properties and uses of dietary fibers in well being of an individual.(6)
Q3.	a) Write principle and procedure for Goldfish and Mojonnier methods of fat analysis.
	b) Write a brief note on sweeteners used in food industry. (10) (5)
Q4.	a) Write an elaborated note on the qualitative and quantitative methods of analysis of preservatives. (10)
	b) Explain the principle and procedure of 2,6 Dichloroindophenol Titrimetric method for analysis of Vitamin C. (5)
Q5.	What are the various analytical methods for milk analysis? Elaborate. How will you quantitatively determine starch and urea in milk? (9,6)
Q6.	What do you understand by term pest? How will you determine the presence of pesticidal residues, especially organophosphorus and organochlorine pesticides, in food products? (15)

NOTE : Disclosure of Identity by writing Mobile No. or Making of passing request on any page of Answer Sheet will lead to UMC against the Student.

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