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**M.Pharmacy(Pharmaceutical Analysis) (Sem.-1)****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. (10)
- b) Write a brief note on sweeteners used in food industry. (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.**

