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Total Number of Pages : 01

M.Pharm
MPA104T

1st Semester Regular Examination 2019-20

FOOD ANALYSIS

BRANCH : ANALYSIS & QUALITY ASSURANCE, PHARMACEUTICAL ANALYSIS

Max Marks: 75

Time : 3 Hours

Q.CODE : HR782

Answer Question No.1 (Part-A) and 02 (Part-B) which are compulsory and any TWO from Part-C.

The figures in the right hand margin indicate marks.

Part-A

Q1 Only Short Answer Type Questions (Answer All-10) (2 x 10)

- a) Name two permitted synthetic dyes used in food.
- b) Define vitamin. Classify it with suitable examples.
- c) What is essential amino acid? Name three essential amino acids.
- d) What is dietary fibre? Mention its health benefits.
- e) What do you mean by BIS and Agmark?
- f) What is Fermentation Process? Mention the different fermented product.
- g) Write down the changes in food carbohydrates during digestion process.
- h) How you detect the presence of reducing sugar present in food?
- i) Write down different type of sweeteners. Mention three artificial sweeteners.
- j) What is Maillard reaction? Mention the food undergoes this reaction.

Part-B

Q2 Only Focused-Short Answer Type Questions- (Answer Any SEVEN out of NINE) (7 x 5)

- a) Define carbohydrate, classify it and write down the properties of food carbohydrates.
- b) What is pesticide cycle? Write down the effect of pest in various foods.
- c) Classify the fermented products. Write down the basic characteristics of wine.
- d) Write notes on FDA.
- e) Write down various methods used for measurement of spoilage of fats and fatty foods.
- f) Write down the occurrence and characteristic properties of Natural pigments.
- g) Write note on refining of fat and oils.
- h) Write down the general analytical method for milk.
- i) Write a note on general methods of analysis of proteins and amino acids.

Part-C

Only Long Answer Type Questions (Answer Any TWO out of FOUR)

- Q3** What do you mean by microbiological assay? Describe the assay of vitamin B₂. **(10)**
- Q4** Discuss various types of adulterants found in milk and mention the method used to detect those adulterants. **(10)**
- Q5** What are harmful effects of pesticides on environment? Write down the methods of analysis of organophosphorus pesticide. **(10)**
- Q6** Why food additives are used? Classify the food additives with suitable examples. Write down the analysis of Saccharin in food. **(10)**