

18U462

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Name:

Reg. No.

FOURTH SEMESTER B.Sc. DEGREE EXAMINATION, APRIL 2020

(CUCBCSS-UG)

(Regular/Supplementary/Improvement)

CC17U FTL4 B07 - FOOD CHEMISTRY AND ANALYTICAL INSTRUMENTATION

Food Technology - Core Course

(2017 Admission onwards)

Time : Three Hours

Maximum : 80 Marks

PART A

Answer *all* questions. Each question carries 1 mark.

Multiple Choice:

1. Example for water in oil emulsion.
a) Mayonnaise b) Milk c) Butter d) Fruit juice
2. Enzyme used as meat tenderizer.
a) Pectinase b) Papain c) Protease d) Chymosin
3. _____ gives color of fresh muscle.
a) Myoglobin b) Haemoglobin c) Chlorophyll d) Anthocyanin
4. Esters of fatty acid with glycerol.
a) Oil b) Waxes c) Lecithin d) Cephalin
5. Which is not an example of defence protein
a) Antibodies b) Fibrinogen c) Actin d) Thrombin

Name the following:

6. _____ is an Universal solvent.
7. MUFA stands for _____
8. _____ is a test specific for tyrosine.
9. _____ are the compounds that have the same structural formula but differ in their spatial configuration.
10. _____ represent molar absorptivity.

(10 × 1 = 10 Marks)

PART B

Answer any *five* questions. Each question carries 2 marks.

11. What you mean by gelatinsation?
12. Name the essential amino acids.

13. Explain physical properties of water.
14. Briefly explain about chlorophyll.
15. What are the factors affecting enzyme?
16. Write on properties of solution.
17. What is emulsion?

(5 × 2 = 10 Marks)

PART C

Answer any *six* questions. Each question carries 5 marks.

18. Describe GCMS with diagram.
19. Working of AAS.
20. Explain Beer Lamberts Law.
21. Draw the structure of disaccharide.
22. Distinguish animal fat and plant fat.
23. What are enzymes?
24. Write a short note on Thin layer Chromatography.
25. Write a note on protein determination.

(6 × 5 = 30 Marks)

PART D

Answer any *two* of the following. Each question carries 15 marks.

26. Explain classification of carbohydrates.
27. Discuss briefly about any three chromatography.
28. Write about classification of protein based on structure
29. Explain fatty acids in detail.

(2 × 15 = 30 Marks)
