

22U425

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Name:

Reg.No:

FOURTH SEMESTER B.Sc. DEGREE EXAMINATION, APRIL 2024

(CBCSS - UG)

(Regular/Supplementary/Improvement)

CC19U FTL4 B07 - FOOD CHEMISTRY AND ANALYTICAL INSTRUMENTATION

(Food Technology - Core Course)

(2019 Admission onwards)

Time : 2.5 Hours

Maximum : 80 Marks

Credit : 4

Part A (Short answer questions)

Answer *all* questions. Each question carries 2 marks.

1. Write a note on glucose.
2. Write a note on hemicellulose.
3. Milard reaction.
4. Define the principle of Biuret method.
5. Write down any four food sources of PUFA.
6. Give two examples of derived lipid.
7. What is known as antioxidants?
8. Define absorbed water.
9. Write down the classification of flavanoids.
10. Give any two examples of enzymes.
11. Write down any two properties of enzymes.
12. Define syneresis.
13. State the principle of Flurimetry.
14. List any two applications of column chromatography.
15. Expand HPLC.

(Ceiling: 25 Marks)

Part B (Paragraph questions)

Answer *all* questions. Each question carries 5 marks.

16. Write down the physical and chemical properties of carbohydrates.

17. Write down the role of Dietary fibre in daily diet.
18. Write down the classification of proteins.
19. What are the Physicochemical properties of protein?
20. Explain the classification of fatty acids.
21. Write a note on anthocyanins.
22. Write down the principle and types of adsorption chromatography.
23. Write a note on GCMS.

(Ceiling: 35 Marks)

Part C (Essay questions)

Answer any *two* questions. Each question carries 10 marks.

24. Explain the properties and reactions of lipids in detail.
25. Write down the physical and chemical properties of water in detail.
26. Explain food colloids under the following headings. a) sols b) gels c) suspensions and d) solutions
27. Discuss the principle, procedure, types and applications of column chromatography.

(2 × 10 = 20 Marks)
