

19U441

(Pages: 2)

Name:

Reg.No:

FOURTH SEMESTER B.Sc. DEGREE EXAMINATION, APRIL 2021

(CBCSS - UG)

CC19U FTL4 B07 - FOOD CHEMISTRY AND ANALYTICAL INSTRUMENTATION

(Food Technology - Core Course)

(2019 Admission - Regular)

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 lactose.
2. Write a note on sucrose.
3. Define the nutritional classification of protein.
4. Name the classification of protein based on composition.
5. Write any two functions of fat.
6. Write down any two physical properties of lipids.
7. Give any two examples of synthetic antioxidants.
8. Define Free water.
9. Define bound water.
10. Write down the classification of flavanoids.
11. Define enzyme specificity.
12. Give any two properties of gel.
13. Give any two examples of permanent emulsion.
14. State the principle of Atomic absorption spectrophotometry.

15. Write down the types of HPLC.

(Ceiling: 25 Marks)

Part B (Paragraph questions)

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

16. Write down the properties of cellulose and hemi cellulose in detail.

17. Write down the role of Dietary fibre in daily diet.

18. Write down the significance of Millard reactions.

19. Write down the procedure of Biuret method.

20. Explain rancidity with types and examples.

21. Describe functions of Carbohydrates.

22. Write down the functions of emulsifiers in food industry.

23. Write down the principle and procedure of thin layer chromatography.

(Ceiling: 35 Marks)

Part C (Essay questions)

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

24. Describe the classification and sources of lipids.

25. Write down the physical and chemical properties of water in detail.

26. Write in detail about the principle ,procedure, types and applications of paper chromatography.

27. Explain the principle ,procedure, types and applications of thin layer chromatography.

(2 × 10 = 20 Marks)
