

D 103042

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Name.....

Reg. No.....

FOURTH SEMESTER (CBCSS—UG) DEGREE EXAMINATION
APRIL 2024

Food Technology

FTL 4B 07—FOOD CHEMISTRY AND ANALYTICAL INSTRUMENTATION

(2019 Admission onwards)

Time : Two Hours and a Half

Maximum : 80 Marks

Part A*Each question carries 2 marks.**Maximum 25 Marks.*

1. How will you differentiate glucose and fructose ?
2. What are Disaccharides ? Give examples.
3. Define peptide bond.
4. Write about denaturation of protein.
5. Write the name of essential fatty acids.
6. Define Rancidity.
7. Mention the physical properties of water.
8. Write a note on myoglobin.
9. What is absolute specificity of an enzyme ?
10. What are Colloids ?
11. What are the types of food emulsions ?
12. Define Beer - Lambert's law.
13. List out the applications of spectrophotometer.
14. Define Rf value.
15. What are the applications of Atomic Absorption Spectrophotometer.

Turn over

Part B

Each question carries 5 marks.

Maximum 35 Marks.

16. What are saturated and unsaturated fatty acids ? Give examples.
17. Write about the classification of amino acids.
18. What are Anthocyanins ? Give their significance with structure.
19. Describe about food emulsions.
20. Explain the technique Thin Layer Chromatography (TLC).
21. Discuss the chemical composition of pectins.
22. Explain the principle and instrumentation of spectrophotometer.
23. Write about the classification of compound lipids.

Part C

*Answer any **two** questions.*

Each question carries 10 marks.

24. Explain the classification of carbohydrates.
25. Discuss the various level of organization of protein structure.
26. What are factors affecting enzyme activity ?
27. Explain the principle, instrumentation and application of High Performance Liquid Chromatography.

(2 × 10 = 20 marks)