

C 21527

(Pages : 2)

Name.....

Reg. No.....

FOURTH SEMESTER (CBCSS-UG) DEGREE EXAMINATION, APRIL 2022

Food Technology

FTL4B07—FOOD CHEMISTRY AND ANALYTICAL INSTRUMENTATION

(2019 Admission onwards)

Time : Two Hours and a Half

Maximum : 80 Marks

Section A*Answer atleast ten questions.**Each question carries 3 marks.**All questions can be attended.**Overall ceiling 30.*

1. What is Lambert's Law ?
2. What are glycerides ?
3. Differentiate aldose and ketose sugar.
4. What are emulsifiers ? Give an example.
5. What is a cofactor ?
6. What is PUFA ? Give an example.
7. What is TLC ?
8. What is zwitterion ?
9. Enlist type of paper chromatography.
10. What are the structures of proteins ?
11. Enlist major vitamins with antioxidant properties.
12. What are flavonoids ?
13. What is syneresis ?
14. What is a colorimeter ?
15. What are the factors affecting enzyme activity ?

(10 × 3 = 30 marks)

Turn over

Section B

*Answer atleast **five** questions.*

Each question carries 6 marks.

All questions can be attended.

Overall ceiling 30.

16. Write a note on monosaccharide structure and reactions.
17. Write in brief the factors affecting denaturation of protein.
18. Explain in detail the role of food lipids in flavour.
19. Explain in details the structure and physical properties of water.
20. Sketch a diagram and explain parts of a spectrophotometer.
21. Write a note on GCMS.
22. What is fluorescence ? Explain principle and application of fluorimetry.
23. Explain briefly about photo synthetic pigments with examples.

(5 × 6 = 30 marks)

Section C

*Answer any **two** questions.*

Each question carries 10 marks.

24. What are enzymes ? Explain classification and action of enzymes.
25. Explain the classification of lipids, and write in details the refining of fats and oil.
26. Explain in detail about GC and its application in food analysis.
27. Write in details the various method of starch modification and application of modified starch.

(2 × 10 = 20 marks)