Rajiv Gandhi University of Health Sciences

First Semester M. Pharm Degree Examination - MAY-2018

[Time: 3 Hours] [Max. Marks: 75]

Food Analysis Q.P. CODE: 5114

Your answers should be specific to the questions asked. Draw neat, labeled diagrams wherever necessary.

LONG ESSAY (Answer any Three)

3 X 10 = 30 Marks

- Define carbohydrates and give its classification. Write a note on general methods of analysis of food carbohydrates?
- 2. Explain the different analytical methods in the analysis of Oils and Fats?
- 3. What are food additives? Describe analysis of thickening agent and antioxidants?
- 4. Classify Vitamins with example? Explain briefly the principles of microbial assay of Vitamins?

SHORT ESSAY (Answer any Nine)

9 X 5 = 45 Marks

- 5. Name preservatives used in food products? Explain the estimation of any one of them
- 6. Define proteins and aminoacids? Give the classification of amino acids?
- 7. What is hydrogenation of vegetable oil?
- 8. Write the physiological significance of vitamin B compounds?
- 9. Briefly describe about natural pigments and dyes.
- 10. Explain the use of pesticides in agriculture?
- 11. Explain the various contaminants of milk?
- 12. How are stabilizers analyzed?
- 13. Which are the dyes prohibited for use in food Industry?
- 14. Discuss the Legislation and regulations of USFDA

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