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(Pages : 2)

Name.....

Reg. No.....

FOURTH SEMESTER (CUCBCSS—UG) DEGREE EXAMINATION, APRIL 2020

Food Technology

FTL 4B 07—FOOD CHEMISTRY AND ANALYTICAL INSTRUMENTATION

(2017 Admissions)

Time : Three Hours

Maximum : 80 Marks

I. Objective Type (*All questions are compulsory*).

Multiple Choices

- 1 Enzyme responsible for browning in fruits (cellulase, polyphenol oxidase, esterase, tannase)
- 2 Which is an example for a complete protein (Egg, Milk, Fish, Meat).
- 3 Which is the storage polysaccharide in animals (Glucose, Starch, Glycogen, Cellulose).

Answer in a single or two words

- 4 The linkage between fatty acids and alcohol in fats and oils.
- 5 Polypeptides are made up of

Write True/False :

- 6 ELSD is a Detector in HPLC (true / false)
- 7 Rf value = Distance travelled by solvent / Distance travelled by solute (true/false)

Fill in the blanks :

- 8 Fructose is otherwise known as _____
- 9 Protein present in wheat _____

_____ is the enzyme that hydrolyses sucrose to glucose and fructose.

(10 × 1 = 10 marks)

II. Short Answer Type Questions (Answer any *five* questions) :

- 11 What are amino acids ? Give example.
- 12 Why sucrose is non-reducing sugar ?
- 13 Write a short note on Paper Chromatography.
- 14 What are fatty acids ? Give example.

Turn over

- 15 Explain denaturation of protein.
- 16 Describe suspensions and give an example.
- 17 Define enzyme activity.

(5 × 2 = 10 marks)

III. Short Essay Questions Answer any *six* questions) :

- 18 Describe in detail about the occurrence of pigments ?
- 19 Write briefly about anthocyanins .
- 20 Describe the role of antioxidants in lipids.
- 21 Write the role of fibre
- 22 Write short notes on gelatinisation of starch.
- 23 Explain in detail about column chromatography.
- 24 What is the role of enzymes in food processing ?
- 25 Describe in detail about Partition Chromatography.

(6 × 5 = 30 marks)

IV. Essay Questions (Answer any *two* questions)

- 26 Write in detail about Gas Chromatography.
- 27 What are carbohydrates and how these are classified ? Explain any *one* reaction involved in the identification of sugars.
- 28 Describe in detail about chemistry of colloids and their role in foods.
- 29 Narrate the classification of lipids. Describe the rancidity of fats and oils.

(2 × 15 = 30 marks)

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