

KANYASHREE UNIVERSITY

M.Sc. 1st SEMESTER EXAMINATION 2022

Subject- Food and Nutrition

Course- CC -6

Food Analysis and Applied Physiology

Full Marks- 20

Time- 1.00 Hours

Answer any five questions

5x4=20

1. How can you determine if the oil is rancid or not? (4)
 2. What is the working formula for determining moisture content of a food product? Which temperature and time duration is maintained in hot air oven to determine moisture content of food? (2+2=4)
 3. What are the disadvantages of Kejdahl method? Which reagents are required for Anthrone method? (2+2=4)
 4. Which polar and non-polar solvents are used for extraction of fat? What is Kejdahl method? (2+2=4)
 5. Which is used as an indicator for determining the titrable acidity of food? Which salt is used for salting out of protein from a solution? What is the relation between decreased protein solubility and salting out of protein? (1+1+2=4)
 6. What is the full form of TPC? What is used as a standard for determining TPC of food? What is the working formula for determining TPC? (1+1+2=4)
 7. What is isoelectric point of a protein? What is the role of distillation apparatus in soxhlet extraction method? (2+2=4)
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