

KANYASHREE UNIVERSITY

M.Sc. 1st Semester Examination-2023

Subject: Food & Nutrition

Course- CC 6

Food Analysis and Applied Physiology

Full Marks-20

Time-1.00 Hour

Group A

[Answer **any four** from question number 1 to 7]

5×4=20

1. What do you mean by crude fiber? How do you prepare reagents to determine fiber in food? [2+3]
2. What is the working formula to determine ash content of food? Mention the name of the materials required for determination of ash content. What is the importance to measure total ash content of food?
[1+2+2]
3. What is the process of salting out? 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? [2+1+2]
4. Mention the name of the indicator which is used for determining the titrable acidity of food? How do you determine the rancidity of oil? [1+4]
5. What is DPA method? Mention the principle of DPA method. What are the materials required to estimate DNA? [1+2+2]
6. What is TLC? What solvent is used for TLC lipids? How do you separate lipids by TLC? [1+1+3]
7. Mention the name of the reagents is used to estimate Vitamin C in food. What oxidant is used to estimate vitamin- C content of food items? How do you prepare the standard ascorbic acid solution?
[2+1+2]

Laboratory note book. [10]

Viva-Voce. [10]