

Seat No.: _____

Enrolment No. _____

GUJARAT TECHNOLOGICAL UNIVERSITY
B. Pharm. – SEMESTER – VIII • EXAMINATION – WINTER • 2016

Subject Code: 2280009
Subject Name: Food Analysis
Time: 02:30 pm - 05:30 pm

Date: 02-12-2016
Total Marks: 80

Instructions:

1. **Attempt any five questions.**
2. **Make suitable assumptions wherever necessary.**
3. **Figures to the right indicate full marks.**

Q.1	(a) Write a note on adulteration of hydrogenated fat in Ghee.	06
	(b) Explain the various methods for estimation of Nitrogen in food products.	05
	(c) Describe the role of food analysis in prevention of adulteration.	05
Q.2	(a) Write down the principle of Iodometric titration.	06
	(b) Write down the method of determination of protein content by Biuret method.	05
	(c) Write a note on food standards.	05
Q.3	(a) Describe the methods to estimate trace elements in food products.	06
	(b) Write down the method to determine rancidity in oil.	05
	(c) Write down the laboratory test to detect adulteration of starch in milk.	05
Q.4	(a) Write down the laboratory test to determine brick powder in chili powder.	06
	(b) Write short note on stability of food products.	05
	(c) Explain Beer- Lambert law. How the spectroscopic techniques are useful in food analysis.	05
Q.5	(a) What is genetically modified food? Write short note on how genetically modified food is analyzed?	06
	(b) Describe the various methods for analyzing various carbohydrates in food products.	05
	(c) Write a note on effects and control of pesticides in food products.	05
Q. 6	(a) Define chromatography. Explain HPTLC. How it is useful in food analysis?	06
	(b) What are the responsibilities of authorities of food safety and standards?	05
	(c) Describe the application of centrifuge technique in food analysis.	05
Q.7	(a) Write in brief about gel electrophoresis and its importance in food analysis.	06
	(b) Discuss the SFC method for analysis of food and additives.	05
	(c) Explain the method of determination of alkalinity of soluble ash in coffee.	05
