

Seat No.: _____

Enrolment No. _____

GUJARAT TECHNOLOGICAL UNIVERSITY

B.PHARM - SEMESTER- VIII- EXAMINATION – SUMMER-2016

Subject Code: 2280009

Date:10/05/2016

Subject Name: Food Analysis

Time: 10:30 AM to 1:30 PM

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) Define spectroscopy. Explain beer- lambert law. How the spectroscopic techniques are useful in food analysis.	06
	(b) Write short note on capillary electrophoresis. Give its applications.	05
	(c) Write Short note on ultra centrifugation technique. Give its applications.	05
Q.2	(a) Define moisture content. Enlist different techniques used for determination of moisture content. Explain evaporation technique in detail.	06
	(b) Define ash content. Explain how the ash content is determined in food sample.	05
	(c) What is lipid? Write short note on determination of total lipid concentrate.	05
Q.3	(a) What is genetically modified food? Write short note on how genetically modified food is analysed?	06
	(b) Enlist the techniques of microscopic food analysis. Explain enzymatic technique in detail with its application.	05
	(c) Write Short note on analysis of pesticides in food.	05
Q.4	(a) Define chromatography. Explain GLC. How it is useful in food analysis?	06
	(b) Write short note on SFC.	05
	(c) Write short note on Flash chromatography.	05
Q.5	(a) Define the following as per food safety and standard act: 1. Food 4. Food package 2. Infant food 5. Food safety audit 3. Adulterant 6. Ingredients	06
	(b) Write short note on unsafe food according to food safety and standards act.	05
	(c) Give the composition of food safety and standards authority. Explain the duties and responsibilities of it.	05
Q. 6	(a) Write short note on central advisory committee. Explain its functions.	06
	(b) Write short note on food contaminants.	05
	(c) Explain responsibilities of food business operator.	05
Q.7	(a) Explain the techniques used to determine sugar and preservatives in food products.	06
	(b) Write short note on detection of microbial contaminants in food sample.	05
	(c) Write short note on stability of food products.	05
