Enrollment No. _____

Shree Manibhai Virani and Smt. Navalben Virani Science College (Autonomous), Rajkot

Affiliated to Saurashtra University, Rajkot

SEMESTER END EXAMINATION APRIL - 2018

B. Voc. Pharmaceutical Analysis & Quality Assurance

BVPAQA 402 – FOOD & BEVERAGES ANALYSIS

Duration of Exam – 2.30 hrs ***Semester – IV*** ***Max. Marks – 70***

Que. 1 (A) – Answer the following Questions **[10]**

1. What are major active ingredients in the cola nut?
2. Give names of artificial sweeteners (any two).
3. Explain the role of fatty acids.
4. Lipids are insoluble in water but soluble in _____.
5. Which value is used to measure the number of –OH in fatty acids?
6. Degree of unsaturation of fat is measured by _____ value.
7. Enlist steps for detection of Sulphates in milk.
8. Amount of calcium in milk should be _____.
9. Enlist method used for the estimation of fat in milk.
10. _____ Method is used for estimation of total nitrogen in milk.

Que. 1 (B) – Answer the following Questions **[20]**

1. Write the composition of orange soda.
2. Name any one anti-oxidant and one inhibitor of yeasts & fungi, used in food products.
3. What is nebulization?
4. Give classification of derived lipids.
5. Differentiate essential amino acids and non-essential amino acids.
6. Write the principle of acid value.
7. Write composition of milk.
8. Explain the method of sample preparation for Butter Analysis.
9. Enlist steps for the determination of adulteration of Urea in milk.
10. Enlist steps for the determination of adulteration of Starch in milk.

Que. 2 Answer the following Questions (Any Four) **[20]**

1. Write a short note on determination of alcohol and flavors in soft drinks.
2. Write a short note on physical properties of lipids.
3. Explain in detail: Saponification value.
4. Describe the measurement of fat in milk using Gerber method.
5. Write a note on protein analysis of Paneer.
6. Describe the process for Determination of Protein Content in Yoghurt.

Que. 3 Answer the following Questions (Any Four) **[20]**

1. Explain the quantitative method for the determination of benzoic acid in soft drinks.
2. Classify amino acids and write the biological importance of lipids.
3. Write a note on Iodine value.
4. Write the methods for qualitative determination of adulteration in milk for following compounds:
    i) Starch
    ii) Cellulose
    iii) Formalin
    iv) Cane sugar
    v) Sodium chloride
5. Describe the process for determination of calcium in milk.
6. Enlist step for the estimation of lactose in milk sample.