

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

MSc DEGREE EXAMINATION MAY 2018
(Third Semester)

Common to Branches -CHEMISTRY & ENVIRONMENTAL SCIENCE

FOOD CHEMISTRY & QUALITY CONTROL

Time: Three Hours

Maximum: 75 Marks

SECTION -A (30 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks (5 x 6 = 30)

- 1 a Describe the composition and properties of polysaccharides.
OR
b Explain hydrogen ion bonding, bound and free water.
- 2 a Discuss on non-enzymatic browning.
OR
b Write on effect of cooking on myoglobin and haemoglobin.
- 3 a Elaborate on added natural colours and their uses.
OR
b How are food additives classified?
- 4 a Brief on sensory methods of evaluation of food quality.
OR
b List out the objective tests to evaluate the food quality.
- 5 a Explain the methods of detecting the adulterants in milk and milk products.
OR
b Write on BIS and AGMARK.

SECTION -B (45 Marks!)

Answer any THREE questions

ALL questions carry EQUAL Marks (3 x 15 = 45)

- 6 Write on composition, properties and gelatinization of starch.
- 7 Describe the changes during cooking of plant pigments.
- 8 Discuss on artificial colours, uses and maximum permissible limits.
- 9 Explain chemistry and physiology of taste.
- 10 Discuss on the importance of enzymes in food processing.