



 Your Roll No.....

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School of Pharmaceutical Education and Research
M. Pharm. I Semester Examination (2023-24)

Subject: Food Analysis
 Paper Code: MPA 104T

Date: 15-03-2024

Maximum Marks: 75
 Time: Three hours

(Write your Roll No. on the top immediately on receipt of this question paper)

Note: This paper has two Sections; A and B.

Attempt all the two sections.

Section A: Answer all the questions.

Section B: Answer any 4 out of 6 questions

Abbreviations Used:

CO-Course Outcome, PO- Program Outcome, BTL- Bloom Taxonomy Level: BT level 1-Remember; BT level 2- Understand; BT level 3- Apply; BT level 4- Analyze; BT level 5- Evaluate; BT level 6- Create.

SECTION-A

Answer the following in brief (Attempt all questions)

5x3= 15 Marks

Q. No 1	Question	BTL	CO	PO
(a)	Enlist amino acids which are known to be helix breaker.	1,5	4	1
(b)	Name the reagents which can denature the quaternary structure of proteins.	4,5	4	1
(c)	Write the benefits of artificial sweeteners. Name any three such compounds.	1,2	3	3
(d)	How will you detect argemone oil present in mustard oil?	4	2	3
(e)	Write any two methods used for quantitative analysis of preservatives OR antioxidants.	1,4	3	4,5

SECTION B

Long type Questions (Attempt any 4 out of 6)

4x15= 60 Marks

	Question	BTL	CO	PO
Q. No 2	Discuss various objectives of Legislation of food products. Why is it required? Discuss briefly about analysis of thickening agents as per FSSAI manual.	3	2	1
Q. No 3	Discuss about occurrence and characteristic properties of non-permitted synthetic dyes used by the industries.	4	5	2
Q. No 4	Write the method for sample preparation for milk powder and describe method for the determination of slightly burnt particles in milk powder. Also, describe the method for determination of milk solid not fat in butter.	2	1	3
Q. No 5	Describe general Analytical methods for analysis of butter OR margarine including determination of adulterants and contaminants in it.	3	5	2
Q. No 6	What are flavors & flavor enhancers? Discuss the analysis of it.	1,3	1,3,5	1,3
Q. No 7	Enlist analytical parameters for detection of fats and oils. Describe in detail about iodine value and Reichert Messle value.	1, 2, 4	2	1,2,3