

(c) Describe shortly about preparation of ketchup and mango pickles.

(d) Enlist and explain different processing steps involved in canning of fruits and vegetables. Discuss nutritional importance of Fats and Oils.

(4+4)

Total Pages -02

PKC/PG/IVS/CEM-404/24

2024

M.Sc.

4thSemester Examination

CHEMISTRY

PAPER – CEM-404 (Organic Special)

Full Marks : 50

Time : 2 Hours

(CEM 404-Chemical Principles in Food Science and Technology)

Internal Assessment-10

1. Answer any *four* bits:

$2 \times 4 = 8$

- (a) Why Rheology testing of food was performed?
- (b) What is the importance of Iodine index?
- (c) What is the meaning of Hazard Analysis Critical Control Point (HACCP)?
- (d) What is Riechert-Meissl value?
- (e) What is parboiled rice?
- (f) Define smoke point of fat.

2. Answer any *four* bits:

$4 \times 4 = 16$

- (a) i) What is food? ii) Classify the food on the basis of their pH. . (1+3)
- (b) What is the primary function of homogenization?
- (c) i) What is hurdle technology? ii) How does it preserve food materials? Give example. (1+3)
- (d) How milled rice is produced.
- (e) Write a short note about Essential commodities Act.
- (f) What is the role of antioxidant in food preservation? What is ISO 9000 certification? (2+2)

3. Answer any *two* questions $2 \times 8 = 16$

- (a) i) Make a note on Pasteurization of milk. ii) Describe the detail process of Milling of wheat. (4+4)
- (b) What is the chemical composition of Fats and oils? Describe in detail about Oxidative Rancidity? (3+5)

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