

- (c) Describe shortly about preparation of ketchup and mango pickles.
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### Internal Assessment-10

Total Pages -02

PKC/PG/IVS/CEM-404/24

2024

M.Sc.

4<sup>th</sup>Semester Examination

CHEMISTRY

PAPER – CEM-404 (Organic Special)

Full Marks : 50

Time : 2 Hours

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

1. Answer any *four* bits: 2×4 = 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: 4×4 = 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 2×8 = 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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