

(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-404/23

2023

M.Sc.

4th Semester 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) What is parboiled rice?
- (b) Why Rheology testing of food was performed?
- (c) Define smoke point of fat.
- (d) What is Riechert-Meissl value?
- (e) What is the importance of Iodine index?
- (f) What is the meaning of Hazard Analysis Critical Control Point (HACCP)?

2. Answer any *four* bits:

$4 \times 4 = 16$

- (a) Make a note on Pasteurization of milk.
- (b) What is the primary function of homogenization?
- (c) Describe the detail process of Milling of wheat.
- (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?

3. Answer any *two* questions

$2 \times 8 = 16$

- (a) Describe in detail about the different types of milk. 8
- (b) What is the chemical composition of Fats and oils? Describe in detail about Oxidative Rancidity? (3+5)

(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)

.....

Internal Assessment-10

1. Answer any *four* bits: $2 \times 4 = 8$

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

2. Answer any *four* bits: $4 \times 4 = 16$

- (a) Make a note on Pasteurization of milk.
- (b) What is the primary function of homogenization?
- (c) Describe the detail process of Milling of wheat.
- (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?

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

- (a) Describe in detail about the different types of milk. 8
- (b) What is the chemical composition of Fats and oils? Describe in detail about Oxidative Rancidity? (3+5)