

- (c) Describe shortly about preparation of ketchup and mango pickles.
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(4+4)

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Internal Assessment-10

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)

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

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