FPT-403/BoFC/4th Sem/2017/M

BASICS OF FOOD CHEMISTRY

Full Marks - 70

Pass Marks – 28

Time - Three hours

The figures in the margin indicate full marks for the questions.

Answer any five questions.

- (a) What is water activity? Why is water activity sometimes lower than water content? 4(b) What are enzymes? Explain why food enzymes are important? 4
 - (c) Compare 'cis' fat with ' trans' fat. 4
 - (d) Name two good sources of omega 3 fatty acid.

2.	(a)	Explain saponifiable lipids giving suitable
		examples. 3
	(b)	Give three important characteristics of fatty
		acids.
	(c)	Explain the enzymatic browning of food. 3
	(d)	What are the different principal pigments responsible in plants? Explain any one of
		them. 2+2-5
3.	(a)	Define the following terms: $2\times4=8$
		(i) Emulsion (ii) LCFA
		(iii) Nutrients (iv) Hexose.
	(b)	
		the state of the steel and plywood sides
	(c)	
		Glyceraldehyde. 2
1	(d)	What is Epimer?
4.	(a)	What is peptide bond? Show the formation
		of a peptide bond. for glass wool = 4
		0:014 W/m°C
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2	(b)	Differentiate between
	<i>t</i> .	(i) Simple and compound lipids
	(b)	(ii) Amylose and Amylopectin. 3×2=6
	(c)	Write four important characteristics of amino acid. 4
3.	(a)	Write the formula of the following: 5
		(i) Palmitic acid (ii) Glucose
		(iii) Linoleic acid (iv) Stearic acid
		(v) Oleic acid. the magnitude and the
	(b)	What is activation energy? What are the different factors effecting the enzyme action?
	(c)	Explain hydrogenation and its importance. 4
6.	(a)	Define hydrolysis, glycosidic and peptide bond.
	(b)	List the function of lipids in food.
	(c)	What are food additives? Write the important functions of food additives.
	(d)	Give three examples of essential amino acid.
		removal from the toda comparation.

- 7. (a) What is free water? Write the important properties of carbohydrates. 4
 - (b) Write short notes on: (any three) 3×3=9
 - (i) Role of chemist in food industries
 - (ii) Fat soluble vitamins
 - (iii) Minerals in food
 - (iv) Oligosaccharides.
 - (c) Which two monosaccharide combine to form sucrose?