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FIFTH SEMESTER (CUFYUGP) DEGREE EXAMINATION, NOVEMBER 2026

CHEMISTRY

CHE5EJ304 - FOOD CHEMISTRY

2024 Admission onwards

Maximum Time :2 Hours | **Maximum Marks :70**

Section A

All Questions can be answered. Each Question carries 3 marks (Ceiling : 24 Marks)

1	What are anticaking agents? Give two examples.
2	Define chemical spoilage with one example.
3	Classify lipids with suitable examples.
4	What is biodegradable packaging?
5	What is meant by ohmic heating?
6	What are conjugated proteins? Give an example.
7	Define iodine value. What does iodine value indicate?
8	What are acidulants? Give its functions.
9	Differentiate between Class I and Class II preservatives.
10	Give the composition of Chocolate.

Section B

All Questions can be answered. Each Question carries 6 marks (Ceiling : 36 Marks)

11	Explain the method of pesticide and insecticide analysis in food.
12	State the diseases caused by the deficiency of vitamins.
13	Explain the nutritional significance and deficiency disorders of iodine, sodium and potassium.
14	Describe the different methods of food adulteration with suitable examples.
15	Differentiate between fat-soluble and water-soluble vitamins with respect to classification, sources and deficiency disorders.
16	What is HPLC? Outline any two applications of HPLC in food analysis.
17	What are condiments? Mention their three important functions in food preparation.
18	What is packaging waste? Explain the types of packaging materials that can be recycled.

Section C

Answer any ONE .Each Question carries 10 marks (1x10=10 Marks)

19	Compare traditional and modern methods of food preservation with respect to principle, advantages and applications.
20	a) Describe the composition of soft drinks and chocolates. b) Briefly discuss the harmful effects of modern food habits.