

Total No. of Questions : 14]

M. PHARMACY DEGREE EXAMINATIONS, JULY - 2022

**First Semester
PHARMACEUTICAL ANALYSIS
FOOD ANALYSIS**

Time : Three Hours

Maximum : 75 Marks

SECTION - A

Answer any FIVE Questions.

5x5 = 25 M

1. Write the applications of food carbohydrates.
2. Write a note on classification of fats and oils.
3. Explain about the artificial sweeteners.
4. General analytical methods for wine.
5. Explain about occurrence and characteristic properties of natural pigments.
6. Write about pesticide cycle.
7. Write a note on uses of pesticides in agriculture.

SECTION - B

Answer any FIVE Questions.

5x10 = 50 M

8. Write about the chemistry, classification and Analytical methods for proteins.
9. Enumerate general methods of spoilage of Fats and Fatty foods.
10. Explain in detail about principles of microbial assay of Vitamins of B-series.
11. Write about the general analytical methods for milk and milk constituents.
12. Write about Non-permitted synthetic dyes used by industries.
13. Write about the effect of pest and insects on various food.
14. Write the legislation regulations of food products with special emphasis on FDA.

Total No. of Questions : 14]

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M. PHARMACY (SUPPLE) DEGREE EXAMINATIONS, JANUARY - 2022

**First Semester
PHARMACEUTICAL ANALYSIS
FOOD ANALYSIS**

Time : Three Hours

Maximum : 75 Marks

SECTION - A

Answer any FIVE Questions.

5x5 = 25 M

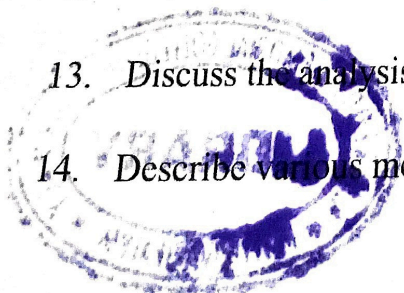
1. Write a brief note on changes in food carbohydrates during processing.
2. Explain hydrogenation and Rancidity of oils.
3. Give an account on analysis of flavors and flavor enhancers.
4. Describe the analysis of Beer.
5. Briefly explain the effect of pest and insects on various foods.
6. Outline the general analytical methods for Icecream.
7. Write the principle involved in microbial assay of vitamins of B-series.

SECTION - B

Answer any FIVE Questions.

5x10 = 50 M

8. Discuss the general methods of analysis of proteins and aminoacids.
9. a) Write a note on Crude fibre and Dietary fibre.
b) Describe the applications of Carbohydrates.
10. Describe the method of detection of natural, permitted and non-permitted dyes.
11. Discuss the general analytical methods for Milk.
12. Write a note on BIS regulations of food products.
13. Discuss the analysis of organophorous and organochlorine pesticides in fruits.
14. Describe various methods used for measurement of spoilage of fats and fatty acids.



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M.PHARMACY (Supply) DEGREE EXAMINATIONS, AUGUST-2019

First Semester

PHARMACEUTICAL ANALYSIS

FOOD ANALYSIS

Time: Three Hours

Maximum marks:75

SECTION-A

Answer any FIVE Questions

5X5=25M

1. Write a short note on changes that occur in food carbohydrates during processing.
2. What is hydrogenation of oils? Write a brief note on its mechanism, procedure and importance.
3. Write a short note on
 - a) Effects of pests and insects on various foods
 - b) Pesticide cycle
4. List out the enzymes for protein digestion and write a note on monogastric protein digestion.
5. Write the method for determination of sulphur dioxide in wine.
6. Write a short note on non-permitted synthetic dyes used by industries.
7. What are the objectives of refining and write a short note on refining of fats and oils.

SECTION-B

Answer any FIVE Questions

5X10=50M

8. Write about sample preparation of food carbohydrates and explain any two methods for analysis of mono and oligo-saccharides.
9. What are the types and functions of food additives? Explain the analysis of food preservatives.

P.T.O

10. Discuss about the analytical methods for the analysis of milk and its constituents.
11. a) Classify vitamins and write any one method for the analysis of cyanocobalamin.
b) Write the general principle and procedure for microbial assay of cyanocobalamin.
12. Explain the analytical methods for the analysis of organophosphorus and organochloride pesticides.
13. Enlist the tests for purity of fats and oils and explain the procedure and significance of each test.
14. Explain any two general methods for the analysis of proteins.

I/II M.PHARMACY (Regular) DEGREE EXAMINATIONS, FEB-2019

First Semester

M.PHARMACY (PHARMACEUTICAL ANALYSIS)

FOOD ANALYSIS

Time: Three Hours

Maximum marks:75

SECTION-A

Answer any FIVE Questions

5X5=25M

1. Write a short note on chemistry and properties of proteins.
2. Write about BIS and Agmark and their activities.
3. Write about the spectrophotometric method for the determination of tannins in wine.
4. List out commonly used artificial sweeteners and write an analytical method for analysis of any one of them.
5. Write a short note on methods for determination of fat content in milk.
6. Write the classification, properties and applications of food carbohydrates.
7. Explain any one method for the analysis of vitamin-A.

SECTION-B

Answer any FIVE Questions

5X10=50M

8. Define the term rancidity and explain the tests used to measure it.
9. Explain the methods for the determination of ethyl alcohol content in fermentation products.
10. Discuss about the general methods for the analysis of amino acids.
11. Explain the types and selection of ideal antioxidants used in food. Write the method of detection of any antioxidant used in food.
12. How to determine pesticide residue in grain? Explain various steps of it.

P.T.O

13. Write the qualitative tests for the determination of permitted and non-permitted colour additives in food products.

14. Explain the methods to detect cane sugar, urea and contaminants in milk.

