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M.Sc. RNLKWC-/CEM-104/22

2022

CHEMISTRY

M.Sc. First Semester End Examination - 2022
PAPER - CEM-104

Full Marks: 40

Time: 2 hours

The figures in the right-hand margin indicate marks.

Candidates are required to give their answers in their own words as far as practicable.

Illustrate the answers wherever necessary.

Group-A

Give answer any four questoins.

 $4\times2=8$

- 1. a) Write the importance of water for food stability. 2
 - b) What type of water present in food and define each type.
 - c) What do you mean by Water Activity.

(Turn Over)

2

	d)	What is food? Write the function of food.	1+1						
	e) Write the importance of protein present in food								
	f) Write the importance of Vitamins present in fo								
	g)	How food contaminated with food.	2						
	h)	What types of microorganism present in food.	2						
	i)	What is food preservatives? Give example.	2						
Group - B									
Give answer <u>any four</u> questions. 8×4=32									
2.	What is food pigments and flavoring agents? Give four microbial pigments with microorganism used in food industry. $2+(4\times1\frac{1}{2})=8$								
3.	Write the effect of synthetic pigments on health. Write the chief constituents of food with their chief source. 4+4=8								
4.	How water activity influence microbial growth in food. What is fermented food? Write the importance of fermented food. 5+1+2=8								

5.	Classify the fermented food on the basis of raw materials								
	with	product.	What	is	homofermenters	and			
	heterofermenters? Give example.								

- 6. Schematically represent the preparation of idli. Write the therpeutic value of fermented food. 4+4=8
- Give some common food with associated normal flora. Write the source of micro organism found in food. 4+4=8
- Write the several factors influence the microbial growth in food. What is food spoilage? Write the basic principle of food spoilage. 4+(1+3)=8
- 9. What do you mean by food poisoning? Write the cause of food poisoning? Write the basic principle of food preservation. (1+3)+4=8

10. Write short note on-4+4=8

(i) Canning (ii) Pasteurization

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