# LOYOLA COLLEGE (AUTONOMOUS), CHENNAI - 600 034

# THE STREET

# M.Sc. DEGREE EXAMINATION - FOOD CHEMISTRY AND FOOD PROCESSING

#### FIRST SEMESTER - NOVEMBER 2018

## 16/17/18PFP1MC04 - TECHNIQUES IN FOOD ANALYSIS

Date: 01-11-2018	Dept. No.	Max. : 100 Marks
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Time: 01:00-04:00

#### Part A

### Answer all the questions.

 $10 \times 2 = 20 \text{ marks}$ 

- 1. Define the terms accuracy and precision in error analysis.
- 2. Mention any four methods used to minimize error in analysis.
- 3. What are hypo and hyper chromic shift in UV –Visible spectroscopy?
- 4. How does inter and intra molecular hydrogen bonding affects NMR spectroscopy?
- 5. Define Rf value. Mention any two factors affecting it.
- 6. Write the principle of adsorption and partition chromatography.
- 7. Give any four important applications of Nano filtration in food industries.
- 8. What is meant by iso-electric point?
- 9. What are basic buffer solutions? Give an example.
- 10. Mention any two advantages and disadvantages of gel filtration technique.

#### Part B

#### Answer any eight questions.

 $8 \times 5 = 40 \text{ marks}$ 

- 11. What is meant by indeterminate error? Describe the importance of normal error curve.
- 12. Write a note on various types of co-precipitation in gravimetric analysis.
- 13. Describe the various types of electronic transitions in electronic spectroscopy.
- 14. Write the principle of ultra-filtration technique and explain its application in dairy industries.
- 15. Discuss in detail the nature of adsorbents and solvents used in column chromatography.
- 16. Describe the principle and procedure involved in thin layer chromatography.
- 17. Write a note on important characteristics of gels used in gel filtration chromatography.
- 18. Describe the principle, advantages and application of isoelectric focusing technique.
- 19. How will you estimate the strength of acid content in various food samples using conductometric titration?
- 20. What are acidic buffer solutions? Describe its buffer action mechanism with an example.
- 21. Define the terms normality and molarity. How will you prepare 0.25 N NaOH and 0.05 N Oxalic acid in 250 ml standard flask?
- 22. Explain any two factors affecting chemical shift in NMR spectroscopy.

#### Part C

## Answer any four questions.

 $4 \times 10 = 40 \text{ marks}$ 

- 23. a) Calculate average deviation, standard deviation and coefficient of variance for the following data: 35.21, 33.75, 34.24, 33.56 and 34.64.
  - b) Describe the types of determinate error with an example for each type.
- 24. a) Describe various types of vibrational transitions in IR spectroscopy.
  - b) How will you calculate vibrational frequency using Hooke's law?
- 25. a) State the following i) Beer-Lambert's law ii) Rayleigh scattering.
  - b) Describe the influence of shielding and deshielding in NMR spectroscopy.
- 26. Discuss the principle, instrumentation and any two applications of HPLC technique.
- 27. Write a note on principle, types and various applications of ultra-centrifugation technique.
- 28. a) What are ion-exchange resins? How are they classified?
  - b) Draw and explain the important characteristics of electromagnetic spectrum.

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