

BSc in Export Agriculture
Third Year Second Semester Examination- February/ March 2020

Food Analysis (EAG 366-3)
Section III- Essay Questions

Instructions:

Answer all questions in the given booklet.

No. of questions : Three (03)

No. of pages : One (01)

Time : One (01) hour and thirty (30) minutes

Total marks allocated : 50%

01. The aroma of brewing barley impacts the flavour of beer indirectly, because some flavor compounds or their precursors in beer come from the barley. To study this effect you are assigned to determine the volatile profiles of beers produce with different brewing barley cultivars. Suggest a suitable chromatographic technique for above analysis with your justification and briefly explain the instrumentation of the suggested technique.

(50 marks)

02. Write a concise account on moisture analysis methods of foods.

(50 marks)

03. Write short notes on any two (02) of the following topics.

(I) Atomic absorption spectroscopy

(II) Protein analysis techniques of foods

(III) Analysis of food additives

(25 marks×2 = 50 marks)

[End of Section III]