

BSc in Export Agriculture
Third Year Second Semester Examination- December 2018/ January 2019

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

Instructions:

Answer all questions in the given booklet.

No. of questions : Four (04)

No. of pages : One (01)

Time : Two (02) hours

Total marks allocated : 60%

01. A leading food manufacturing company is going to introduce low fat, sweet snack with high protein content. The company is in the process of gathering information in order to prepare a proper label for above mentioned sweet snack. Identify the major components those you have to analyze as food analyst of the company to include in the label and suggest an appropriate analytical procedures to determine identified components, emphasizing the principle of each procedure.

(25 marks)

02. Write an account on moisture analysis methods of foods, considering the advantages and disadvantages of each method.

(25 marks)

03. Discuss the principle of High Performance Liquid Chromatography (HPLC) highlighting its application as a tool for both qualitative detection and quantitative estimation of food constituents.

(25 marks)

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

(I) Atomic absorption spectroscopy

(II) Paper chromatography

(III) UV- visible spectroscopy

(12.5 marks×2 = 25 marks)

[End of Section II]