## 1012E1015

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## B.Sc (Hons) FNS Sem.-5 Examination

## FNS-314

## **Food Analysis**

Time: 2-30 Hours] December-2024

[Max. Marks: 70

Instructions: Illustrate your answers with neat diagrams wherever necessary.

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OR

(P.T.O)

(7 Marks) Write short note on tannin as antinutritional factor. (7 Marks) Explain extraction process of vitamins A, D, E and K. (ii) (14)Attempt any seven out of twelve Marks) Q. 5 What is role of FDA in food analysis? Explain. (i) Explain process of serial dilution. (ii) What are indirect methods of moisture analysis? (iii) Explain use of ninhydrin reagent. (iv) Explain difference direct and indirect food analysis. (v) Explain volumetric analysis method. (vi) Which tool is used for RI measurement? (vii) What is principle of dumas method. (viii) What is role of calcium and phosphorous in human physiology? (ix) What is definition of antinutritional factor? Give examples. (x) How antivitamins work? Give examples. (xi) What is "sweet clover disease?" it is associated with which vitamin? (xii)