Seat No.:	Enrolment No.

GUJARAT TECHNOLOGICAL UNIVERSITY

BE - SEMESTER-III (NEW) - EXAMINATION - SUMMER 2017

Subject Code: 2131406	Date: 09/06/201'
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Subject Name: Food Chemistry

Total N	Iarks: 7(
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Instructions:

- 1. Attempt all questions.
- 2. Make suitable assumptions wherever necessary.
- 3. Figures to the right indicate full marks.

Q.1	(a)	Match the Pair		04			
		Part A	Part B				
		Lecithin	Phosphoglecerides				
		Casein	Metalloprotein				
		Conalbumin	Steroids				
		Cholesterol	Phosphoprotein				
	(b)	State true or false		04			
		Linoleic acid is monounsaturated fatty acid					
		2. Type IV water is generally not found in food system.					
	3. Most enzymes are fibrilar in shape						
		4. Plant source proteins are superior in quality than animal source protein					
	(c)) Give scientific reasons for the following statements.					
		1. Glucose is known as current car	•				
		 Food additives should be effective at lower concentration. Ca salts of chloride and citrate are used as firming agents. 					
Q.2	(a)	1 1 1 1					
	(b)	Write a note on types of water in food		04 07			
	(c) Define and explain the Class II preservatives.						
		_	OR .				
	(c)			07			
	1. Role of invert sugar in processed products						
		2. Industrial utilization of starch					
Q.3	(a)			03 04			
	(b) Explain three dimensional network theory of gel formation						
	(c)	Describe thermo-gravimetric methods u	sed for determination of moisture in	07			
		food	_				
			OR .				
Q.3	(a)	Explain the phenomena of denaturation	•	03			
	(b)	•	ous mechanisms used to reduce water	04			
		activity in foods.					
	(c)	Write in detail about compound lipids		07			
Q.4	(a)	<u> </u>	ydrates in the human growth and	03			
	(3.)	development.		0.4			
		Define monosaccharide and explain any		04			
	(c)	State the role of following food additive		07			
		1. Anticaking agent 2. Emulsifie	er				

OR

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07
