Seat No.:	Enrolment No.
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GUJARAT TECHNOLOGICAL UNIVERSITY

BE - SEMESTER-III • EXAMINATION – WINTER • 2014

	U	t Code: 131401 Date: 20-12-2014 Date: Name: Food Chemistry	
Tiı	ne: (tructio	02.30 pm - 05.00 pm ons: Attempt all questions.	
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Q.1	(a) (b)	Explain the role of starch in processed food products. Define proteins and describe various techniques used to determine molecular weight and homogeneity of proteins	07 07
Q.2	(a)	Explain the criteria to select the food additives to be used in processed food products.	07
	(b)	Explain the various functions of water in food system. OR	07
	(b)	Give detailed classification of proteins with suitable examples.	07
Q.3	(a) (b)	Explain the various functions of food additives. Give proper justification for the following statements 1. Glucose is known as current carbohydrate coin of the body. 2. Invert sugar is used to retard crystallization in the food products. OR	07 07
Q.3	(a) (b)	Explain the structure of water and ice with its importance. Explain the role of myoglobin in maintaining meat quality.	07 07
Q.4	(a) (b)	Explain the role of solutes in controlling the water activity of foods. Write short notes (any two) 1. Technology of juice clarification using food additives. 2. Complex polysaccharides. 3. Role of Ca in strengthening bones. OR	07 07
Q.4	(a) (b)	Explain the role of salt in preservation of foods. Give the detail classification of pigments with suitable examples.	07 07
Q.5	(a) (b)	Describe the phenomena of protein gel formation with it's supporting theories Explain various level of protein structures. OR	07 07
Q.5	(a) (b)	Write in detail about simple lipids. What is denaturation of protein?, explain factors responsible for denaturation and effects of protein denaturation	07 07
