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DMI-ST. EUGENE UNIVERSITY
DEGREE EXAMINATION – JANUARY 2023

SEM: IV

357CH42 CHEMISTRY OF FOODS

Time: 3 Hours

Max. Marks: 100

Answer any Five questions (5 x 20 = 100 Marks)

- Give a brief note on the need quality food. (5 Marks)
 - List four application of low power ultra sound. (5 Marks)
 - Outline how food irradiation works. (5 Marks)
 - List four disadvantages of food irradiation technique. (5Marks)
- Draw a straight chain of a typical monosaccharide (Glucose). (5 marks)
 - Draw the open chain and ring structure of maltose. (5 marks)
 - Outline the importance of carbohydrates. (10 marks)
- Write a short note on bile acids and its types. (5 marks)
 - Write note on phospholipids. (5 marks)
 - Give a short note on the classification of fatty acids. (5 marks)
 - List out any four importance of lipids. (5 marks)
- Outline the classification of Proteins based on composition. (5 marks)
 - Outline the classification of Proteins based on solubility. (5 marks)
 - Elaborate six functions of protein. (5 marks)
 - Outline Physicochemical properties of proteins. (5 marks)
- List the types of polyphenol. (6 marks)
 - Outline in brief the benefits of polyphenols. (6 marks)
 - Give a short note of the risk and side effects. (4 marks)
 - Outline the Chemical Properties of Water. (4 marks)

6. a) Outline the uses of PUFA. (6 marks)
b) Draw the structure for lecithin. (8 marks)
c) Outline the importance of Phospholids. (8 marks)

7. a) Outline the classification of Proteins based on shape (4 Marks)
b) Outline the classification of Proteins based on solubility (4 Marks)
c) Illustrate the Maillard reaction (6 Marks)
d) Significance of the Maillard Reaction (6 marks)