

PG CBCS
M.Sc. Semester-I Examination, 2020
FOOD SCIENCE & NUTRITION
PAPER: FSN 196 (PRACTICAL)
FOOD ITEMS AND ITS CONSTITUENTS LAB

Full Marks: 50

Time: 3 Hours

1. Explain the principle, procedure and significance of ascorbic acid estimation from lemon. 20
2. Write down the principle, procedure for the determination of acid number from olive oil. 20
3. Laboratory Note Book 10
