2022

B.F.Sc.

2nd Semester Examination

PAPER-BFSC-208

(Practical)

FOOD CHEMISTRY

Full Marks: 20

Time: 2 Hours

The figures in the right-hand margin indicate full marks.

Candidates are required to give their answers in their own words as far as practicable.

1. Answer any one question :

1×5

- (a) Estimate the glucose content from provided sample. Comment on your result on the basis of human nutrition.

 4+1
- (b) Test any one freshness quality indices from fish.

(Turn Over)

(c) Estimate the pH value from provided sample using Electronic pH meter. Comment on your result.

4+1

2. Answer any one question:

 1×10

(a) Estimate the protein from provided fish sample.

Write down the principle and procedure.

6+2+2

(b) Estimate ash content from provided fish sample. Write the protocol and comment on your result.

6+2+2

3. Laboratory Note Book.

2

3

4. Viva-Voce.



TB-50