

**Avinashilingam Institute for Home Science and Higher Education for Women
Coimbatore-641043.**

Master's Degree Examination – November 2017

I Semester

**Class : I PG
Major : Food Science and Nutrition**

**Time: 3 hours
Max.Marks: 60**

17MFNC05 Chemistry of Foods -I

Part A

10 x 1/2 = 5

Choose the correct answer

1. Foam is a dispersion of ----- in a liquid
a. gas bubbles b. air c. oil d. sol
2. An example for temporary emulsion is-----
a. Sambhar b. curry c. rasam d. gravy
3. Addition of ----- decreases the swelling of starch grains
a. sugar b. acid c. alkali d. water
4. Retrograded amylopectin can be converted to amorphous state at ----- °C
temperature
a. 20-25 b. 25-30 c. 30-40 d. 40-50
5. The ----- reaction is a complex heat induced browning reaction
a. Maillard b. Inversion c. super saturation d. saturation
6. Coagulation of yolk begins near -----°C
a. 100 b. 85 c. 65 d. 55
7. Rancidity in oil due to micro organisms is called
a. Hydrolytic b. Chemical c. Ketonic d. Metabolic
8. Due to hydrogenation the melting point of fat is -----
a. decreased b. increased c. remains same d. lowered
9. ----- gives characteristic pungency to pepper.
a. allyl propyl disulphide b. allyl iso thiocyanate c. oleoresin d. geraniol
10. Brown colour change in cut fruits and vegetables is due to -----
a. Polyphenolase b. polyphenol oxidase c. peroxidase d. oxidoreductase

