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Reg. No. : .....

Name : .....

Fifth Semester B.Sc. Degree Examination, February 2021.

First Degree Programme under CBCSS

Biochemistry

Core Course – VII

BC 1543 : ANALYTICAL BIOCHEMISTRY

(2018 Admission Regular)

Time : 3 Hours Max. Marks : 80

SECTION – A

Answer the following questions in a word or in **one or two** sentences. Each question carries **1** mark:

1. Name the disease caused by vitamin C deficiency.
2. What is the calorific value of protein?
3. What are essential amino acids?
4. What is an emulsifying agent? Give on example.
5. Define COD
6. Name a flavouring agent.
7. Name the protein present in milk
8. Which enzyme is inhibited by cyanide?

P.T.O.

9. Which mineral is essential for the formation of thyroxine?

10. Name the species of yeast used for the production of wine

(10 × 1 = 10 Marks)

SECTION – B

Write a paragraph on **any eight** the following. Each question carries **2** marks.

11. Composition of bile

12. Functions of vitamin D

13. BMR

14. Functions of protein in our body

15. Dietary importance of pulses

16. Soft drinks

17. BOD

18. Food adulteration

19. Toxic effects of mercury

20. Fermented products of milk

21. Action of alcohol on our body

22. Artificial sweeteners

23. Detection of saccharine

24. Analysis of moisture content

25. Composition of cereals

26. Permitted colours

(8 × 2 = 16 Marks)

SECTION – C (Short Essay)

Short essay not exceeding **120** words. Answer **any six** of the following. Each question carries **4** marks.

27. Digestion and absorption of lipids

28. functions and deficiency diseases of fat soluble vitamins

29. Energy requirement.

30. Composition and importance of pulses

31. Determination of total protein in food

32. Food preservatives

33. Microorganisms in water

34. Production of alcohol

35. Role of trace elements in human nutrition.

36. Water pollution

37. Lead poisoning

38. Drying of food.

(6 × 4 = 24 Marks)

SECTION – D

Answer **any two** of the following. Each question carries **15** marks.

39. Give an account of functions and deficiency diseases of water soluble vitamins.

40. Explain the digestion and absorption of proteins

41. Discuss the different methods of food preservation.

42. Describe the importance of trace elements in nutrition

43. Give an account of food additives.

44. Explain the chemical composition of egg, fish and meat.

(2 × 15 = 30 Marks)
