

CARMEL COLLEGE OF ARTS, SCIENCE AND COMMERCE, NUVEM – GOA
POST GRADUATE DEGREE STUDIES (AFFILIATED TO GOA UNIVERSITY)
M.Sc. (I) Food Technology (Semester I) Examination, February 2022

FTC 105: LAB IN FOOD ANALYSIS AND FOOD MICROBIOLOGY

Max marks: 30

Duration: 4 hours

Date: / / 2022

Q1. Perform the experiment assigned to you. 10 marks

A. Determine the concentration of Proteins present in the given sample _____ by Biuret Method.

Report the principle, observation, calculation, result and interpretation.

Given: Concentration of standard stock solution = 1 mg/mL
Concentration and O.D. of standard working solution:

Standard concentration (mg/mL)	O.D at 540 nm
0	0.00
1	0.11
2	0.16
3	0.22
4	0.30
5	0.35
6	0.45

OR

B. Estimate the concentration of Lactose in the given food sample _____.

Report the principle, observation, calculation, result and interpretation.

Volume of standard required to reduce 10 mL Fehling's solution = 3.8 mL

1 mL of standard lactose = 0.05 g

Q2. Characterize the food spoilage organisms in the given food samples 10 marks
using one of the following techniques assigned to you.

- A. Gram staining.
- B. Fungal staining.
- C. Viable count technique.

Write the requirements, principle, protocol (flowchart), observation, result and interpretation.

Q3. Viva 5 marks

Q4. Journal 5 marks
