# QUESTION PAPER

## THE PAPUA NEW GUINEA UNIVERSITY OF TECHNOLOGY

#### SECOND SEMESTER EXAMINATION

#### CH423 - FOOD CHEMISTRY AND ANALYSIS

#### MONDAY 31<sup>ST</sup> OCTOBER 2022 8:20 AM

#### TIME ALLOWED: 2 HOURS

### INFORMATION FOR CANDIDATES:

- 1. You will have 10 minutes to read the question paper. You **MUST NOT** begin writing in the answer book during this time.
- 2. ANSWER ALL QUESTIONS.
- 3. All answers MUST be written on the answer book provided
- 4. Calculators are permitted in the examination room. Lecture notes, notebooks plain papers and textbooks are **NOT** allowed.
- 5. Mobile phones are not allowed. SWITCH OFF THE MOBILE PHONES.
- 6. Show all workings and calculations in the answer book.
- 7. DRAW the STRUCTURES clear and visible.
- 8. **DO NOT** overwrite.
- 9. Write your name and number clearly on the front page. DO IT NOW.

MARKING SCHEME: Total 50 marks

| 1. | (a) | Name TWO sources each for Pyridoxine (vitamin $B_6$ ) and Thiamin (Vitamin $B_1$ ).                  |           |  |
|----|-----|--|-----------|--|
|    | (b) | What are incidental additives? Give ONE example.   |           |  |
|    | (c) | Give TWO reasons how benzoic acid can acts as an effective food preservative against microorganisms. |           |  |
|    | (d) | Define the term 'new product' with respect to food product development.                              |           |  |
|    | (e) | Give any TWO uses of alginates. (10 marks)   |           |  |
| 2. | (a) | What are synthetic food colourants and nature-identical food coloura                                 | nts?      |  |
|    | (b) | Distinguish between restoration and fortification in food processing.                                |           |  |
|    | (c) | Explain briefly the β-sheet secondary structure of a protein.  |           |  |
|    | (d) | Suggest any FOUR reasons why 'new product development' is taking                                     | g place?  |  |
|    | (e) | Give any FOUR differences between globular and fibrous proteins.                                     |           |  |
|    |     | (20 marks)   |           |  |
| 3. | (a) | Define the following with ONE example each:  |           |  |
|    |     | <ul><li>(i) Firming agents.</li><li>(ii) Humectants.</li><li>(iii) Anticaking agents.</li></ul>      |           |  |
|    |     |  | [6 marks] |  |
|    | (b) | (i) What are food additives?   | [2 marks] |  |
|    |     | (ii) Give TWO primary causes for food spoilage.  | [2 marks] |  |
|    |     | (Total = 10 mark   | (s)       |  |

- 4. (a) Starting from the degree of ionization of water at equilibrium and using equilibrium constant ( $K_{eq}$ ), show that the ionic product of water is equal to 1.0 x 10<sup>-14</sup> M<sup>2</sup>. Calculate the pH of 7 x 10<sup>-5</sup> M NaOH solution.
  - (b) The structures of fatty acids are given below. Give the symbolic expression in both  $\Delta$  and  $\omega$ .

(10 marks)