UNIVERSITY OF SWAZILAND

FINAL EXAMINATION PAPER

PROGRAMME : FOOD SCIENCE, NUTRITION AND TECHNOLOGY YEAR III

COURSE CODE : FSNT 307

TITLE OF PAPER : FOOD NUTRIENT ANALYSIS

TIME ALLOWED : TWO (2) HOURS

INSTRUCTIONS : ANSWER QUESTION ONE (1) AND ANY OTHER TWO (2) QUESTIONS. STATISTICAL TABLES AND FORMULA ARE PROVIDED AT THE END OF THE QUESTION PAPER

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QUESTION 1 (COMPULSORY)

(a) What is proximate analysis?

(3 Marks)

(b) Distinguish between reproducibility and repeatability.

(6 Marks)

(c) Explain the principles of the Geber method for fat content determination in milk.

(6 Marks)

(d) The following data was obtained in the analysis of vitamin A:-

Table 1. Standard calibration curve data

Concentration (mg/L)	Absorbance @ 760 nm
0	0
1	0.2
2	0.4
3	0.6
4	0.8

Table 2. Sample absorbance values

Sample	Absorbance @ 760 nm
A	0.35
B	0.38
C	0.37
D	0.34

Answer the following questions and show all calculations:

i. Find the equation of the straight line.
ii. Calculate the correlation coefficient of the straight line
iii. Calculate the mean of the samples
iv. Calculate the standard deviation of the samples
v. Calculate the coefficient of variation

(25 marks)

[TOTAL MARKS = 40]

QUESTION 2

(a) Explain how you would conduct the following procedures:-

i. Random sampling
ii. Systematic sampling

(6 Marks)

(b) Describe the principles of the following moisture content determination methods:-

i. Distillation method
ii. Gas production method

(8 Marks)

(c) Discuss the following steps in the Kjeldahl protein determination method:-

i. Digestion
ii. Distillation
iii. Titration

(16 Marks)
[TOTAL MARKS = 30]

QUESTION 3

(a) Explain the following type of errors and give **one (1)** possible cause:-

i. Determinate errors
ii. Gross errors

(4 Marks)

(b) Explain the principle behind the Dumas method for protein content determination in food.

(6 Marks)

(c) What is the composition of ash? Explain the direct method for ash determination.

(6 Marks)

(d) Describe the Soxhlet extraction method for crude fat determination.

(8 Marks)

(e) Give **three (3)** other substances that are extracted together with true fats in the Soxhlet extraction method.

(6 Marks)
[TOTAL MARKS = 30]

QUESTION 4

(a) The following data were obtained in the analysis of food: 3.456, 3.451, 3.475 and 3.452. Should 3.475 be rejected or retained at:

i. 90% confidence level
ii. 95% confidence level

(10 marks)

(b) Define the terms accuracy and precision.

(6 Marks)

(c) Explain the principles in crude fibre determination method. What are the main components in crude fibre?

(8 Marks)

(d) Describe the equipment in gas chromatography (GC).

(6 Marks)

[TOTAL MARKS = 30]

Formula

Mean

$$\overline{X} = \frac{\Sigma X}{n}$$

Standard deviation

$$s = \sqrt{\frac{\sum(x - \bar{x})^2}{n - 1}}$$

Coefficient of variation (CoV)

$$CoV = \frac{s}{\bar{x}} \times 100$$

Equation of a straight line

$y = mx + c$

Slope

$$m = \frac{\Sigma xy}{\Sigma x^2}$$

y-Intercept

$$c = \bar{y} - m\bar{x}$$

Correlation coefficient

$$r = \frac{\Sigma xy}{\sqrt{(\Sigma x^2)(\Sigma y^2)}}$$

Outlier

$$Qexp = \frac{X_2 - X_1}{X_N - X_J}$$

X_1 = Questionable value
X_2 = Closest value to X_1
X_N = Highest value
X_J = Lowest value

Critical values for Dixon's Q-test

n	Q_{crit} CL at 90%	Q_{crit} CL at 95%	Q_{crit} CL at 99%
3	0.941	0.970	0.994
4	0.765	0.829	0.926
5	0.642	0.710	0.821
6	0.560	0.625	0.740
7	0.507	0.568	0.680
8	0.468	0.526	0.634
9	0.437	0.493	0.598
10	0.412	0.466	0.568

The data is discarded if the calculated Q-value is higher than the tabulated value Q-critical