



2ND SEM. 2015/16

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UNIVERSITY OF SWAZILAND

SUPPLEMENTARY EXAMINATION PAPER

**PROGRAMME : FOOD SCIENCE, NUTRITION AND
TECHNOLOGY YEAR II**

COURSE CODE : FSNT 206

TITLE OF PAPER : FOOD CHEMISTRY

TIME ALLOWED : TWO (2) HOURS

**INSTRUCTIONS : ANSWER QUESTION ONE (1)
AND ANY OTHER TWO (2)
QUESTIONS.**

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GRANTED BY THE CHIEF INVIGILATOR**

QUESTION 1 (COMPULSORY)

- (a) Explain the composition of the following food dispersions giving an example in each case:-
- i. Emulsion (4 Marks)
 - ii. Solution (3 Marks)
 - iii. Colloidal suspension (3 Marks)
- (b) What is water activity (A_w)? Explain how the water activity of food can be reduced. (8 Marks)
- (c) Water molecules form a three dimensional network structure. Draw the structure and explain how this structure is formed. (6 Marks)
- (d) Draw the chemical structure of α -D-glucose using the Haworth projection. (3 Marks)
- (e) What monosaccharide sugar units are present in lactose? Draw structure and name the bond between the sugar units: (8 Marks)
- (f) Why is the halogen addition reaction important in fat and oil analysis? Show the chemical reaction (5 Marks)
- [TOTAL MARKS = 40]**

QUESTION 2

- (a) Show reaction of glycerol and fatty acid molecules to form monoglyceride, diglyceride and triglyceride. (9 Marks)
- (b) What is hydrogenation and its purpose in fat and oil processing? Show the reaction mechanism. (14 Marks)
- (c) Fats can exist in **four (4)** different crystal forms. What is this phenomenon called? Explain the different forms. (7 Marks)
- [TOTAL MARKS = 30]**

QUESTION 3

- (a) Show the chemical hydrolysis reaction of triglycerides when treated with potassium hydroxide (KOH). (8 Marks)
- (b) Unsaturated fatty acids have double bonds. Explain how a double bond is formed between two carbon atoms. (12 Marks)
- (c) What products of industrial use are produced by the reduction reaction of sugars to alcohol? Show the reaction. What are these products used for? (6 Marks)
- (d) Show how two amino acids react to form a peptide bond. (4 Marks)

[TOTAL MARKS = 30]

QUESTION 4

- (a) Explain photooxidation initiation reactions in autoxidation resulting in the formation of hydroperoxides. Show reaction mechanism. (12 Marks)
- (b) Name the following free radicals formed during lipid peroxidation:- (10 Marks)
- i. R^\bullet
 - ii. ROO^\bullet
 - iii. RO^\bullet
 - iv. HO^\bullet
 - v. $^1O_2^-$
- (c) Explain what takes place during lipoxygenase catalyzed lipid peroxidation, without going into details of the reaction mechanism. (8 Marks)

[TOTAL MARKS = 30]