



### UNIVERSITY

#### **OF SWAZILAND**

1<sup>ST</sup> SEM. 2009/2010

## FINAL EXAMINATION PAPER

PROGRAMME

**BACHELOR OF SCIENCE IN FOOD** 

**SCIENCE, NUTRITION &** 

**TECHNOLOGY** 

**YEAR IV** 

**COURSE CODE** 

**FSNT 401** 

TITLE OF PAPER

FOOD NUTRIENT ANALYSIS

TIME ALLOWED

TWO (2) HOURS

INSTRUCTIONS

**ANSWER QUESTION ONE (1)** 

AND ANY OTHER (3) QUESTIONS

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## QUESTION ONE (COMPULSORY)

- a) One compound had maximum absorbance at 540 nm and another one at 450 nm wavelength. With proper justification, show which of the two compounds had a higher energy transition.
   (8 Marks)
- b) Discuss the limitations of protein determination using the Kjeldahl method.

  (8 Marks)
- c) What is the importance of proper sampling techniques in food analysis
  (8 Marks)
- d) Draw a typical graph of alkali against pH during the titration of two fruit juices one with one and the other with two pKa values. (8 Marks)
- e) Give the differences between distillation and the Karl Fischer methods of moisture determination (8 Marks)

[TOTAL 40 MARKS]

### **QUESTION TWO**

- a) What are the major differences between the particulate theory and the wave theory of electromagnetic radiation and how does each find application in food analysis? (10 Marks)
- b) Briefly describe the principles of fluorescence spectroscopy, citing appropriate examples. (10 Marks)

[TOTAL 20 MARKS]

# **QUESTION THREE**

Discuss the principles of separation in a paper chromatography and column chromatography

[TOTAL 20 MARKS]

# **QUESTION FOUR**

- a. Errors are difficult to eliminate during food analysis. Discuss the major causes of errors and how they can be minimized during food analysis citing appropriate examples.
   (12 Marks)
- b. What is the difference between precision and accuracy in data analysis?

(8 Marks)

(TOTAL: 20 MARKS)

# **QUESTION FIVE**

- a. Discuss the limitations in the use of standard curves in quantitative determinations.
   (8 Marks)
- b. Differentiate between iodine value and saponification value in fat
   characterization. What is the significance of each value (12 Marks)

[TOTAL 20 MARKS]