

**Undergraduate Third Semester Honours (Practical) Examinations, 2020-2021**

**Subject: Nutrition**

**Course ID: 32325**

**Course Code:SH/NUT/305/SEC-1**

**Course Title: Food Adulteration**

**Full Marks: 40**

**Time: 1hr.**

**Centre: Ramananda College, Bishnupur, Bankura**

**The figures in the margin indicate full marks**

**Answer all the questions.**

1. Write about the testing procedures to detect the presence of adulterants in following foods:  
6x5 =30

- (i) Vanaspati in Butter
- (ii) Khesari Flour in Besan
- (iii) Metanil yellow in turmeric powder
- (iv) Argemone oil in Mustard oil
- (v) Coal tar dye in Tea
- (vi) Iron filings in Tea

2. State the common adulterants, mentioning their adverse health effects, found in following foods:  
2x5=10

- (i) Vegetable Oil
- (ii) Milk
- (iii) Raw Turmeric
- (iv) Red Chili powder
- (v) Mustard Oil

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