

**SH-III/Nutrition-305/SEC-1(P)/19**

**B.Sc. 3rd Semester (Honours) Practical Examination, 2019**

**NUTRITION**

**Course ID : 32325**

**Course Code : SH/NUT/305/SEC-1(P)**

Course Title : Food Adulteration

**Time: 5 Hours**

**Full Marks: 40**

*The figures in the margin indicate full marks.*

1. Detect the presence of adulterants in the supplied samples. Write the test procedure with proper interpretation. (3+3)×5=30
    - Vanaspati in Ghee
    - Khesari flour in besan
    - Metanil Yellow in turmeric powder
    - Argemone oil in mustard oil
    - Foreign matter in tea
  2. Viva Voce 5
  3. Laboratory notebook. 5
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