

- Q-3** **Answer the following questions**
- a. Explain the Ultraviolet absorption method for analysis of protein. (5)
 - b. Explain the analysis of phosphorus from food sample. (5)
 - c. Explain the sample preparation for food, regulations and international standards related to food analysis and nutritional labeling. (4)

SECTION – II

- Q-4** **Attempt the Following questions** (07)
- a. What do you mean by quantitative analysis? (1)
 - b. What do you meant by selection of analytical method? (1)
 - c. Define solubility product. (1)
 - d. Define the standardization of solution. (1)
 - e. Define the sampling. (1)
 - f. Define the term: Common ion effect. (1)
 - g. Define secondary standard. (1)

- Q-5** **Answer the following questions** (14)
- a. Explain the Jablonski diagram. (7)
 - b. Explain the Law of mass action and ionization product of water. (7)

OR

- Q-5** **Answer the following questions**
- a. Explain the instrumentation of phosphorimetry. (7)
 - b. Explain the principle and applications of flamephotometry. (7)

- Q-6** **Answer the following questions** (14)
- a. Explain the instrumentation of atomic absorption spectroscopy. (7)
 - b. Explain the errors and minimization of error. (7)

OR

- Q-6** **Answer the following questions**
- a. Explain the principles and applications of turbidimetry. (7)
 - b. Explain the precipitation, redox and complexometric technique. (7)

