

Bank Questions (Food Analysis)

Q/ Complete the following.

1. Food analysis aims to **characterize food products** in terms of chemical composition, Traceability, safety, quality, sensory perception and nutritional value.
2. **FDA** is abbreviation of Food and Drug Administration.
3. **Sample Collection** random sampling techniques are used by the FDA to collect samples to be analyzed for compliance with nutrition labeling regulations.
4. To determine triacylglycerol (TAG) composition in palm olein, you need to dissolve the sample in **acetone**.

Q/Count the followings

a/ Properties are typically analyzed for food products.

Ans/

1. **Chemical Composition:** water, fat, carbohydrate, protein... etc
2. **Physical Properties:** Rheological or stability
3. **Sensory Properties:** Flavor, mouth-feel, color, texture... etc.

b/ Factors affecting sampling plan

Ans/

1. Purpose of analysis

-Acceptance/rejection, variability/average

2. Nature of the product

-Homogenous, unit, cost

3. Nature of the test method

-Critical/minor, destructive, cost, time

4. Nature of the population

-Uniformity, subplot

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