



قائمة الاسئلة

تحليل كيمياء الغذاء المستوى الثاني - التغذية السريرية والحميات - كلية الطب والعلوم الصحية درجة الامتحان (70)

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- 1) It is referred to as the composite property of the chemical analytical method.
 - 1) - Specificity
 - 2) Reliability
 - 3) - Reproducibility
 - 4) - Safety
- 2) It is not an advantage of the wet ashing technique
 - 1) - Minerals remain in solution
 - 2) - No volatilization of minerals
 - 3) Safety
 - 4) - Oxidation time is short
- 3) It is the discipline dealing with the application of analytical procedures for characterizing food constituents.
 - 1) - Food Chemistry
 - 2) Food Analysis
 - 3) - Potentiometry
 - 4) - Spectroscopy
- 4) It is an indicator of how close the measurements are to the reference value in food analysis
 - 1) Accuracy
 - 2) - Percision
 - 3) - Reproducibility
 - 4) - Reliability
- 5) The part of a population that statistically represents the population under analysis.
 - 1) - The variance
 - 2) - The square root of the population
 - 3) - The arithmetic mean
 - 4) The sample
- 6) The predetermined procedure for selection, withdrawal, preservation, transportation and preparation of a food prior to be analysed.
 - 1) - Sample size calculation
 - 2) Smpling plan
 - 3) - Sample homogenization
 - 4) - All answers are not correct
- 7) The analytical test that is usually performed on food samples at a maximum of about 450 to 500°C.
 - 1) - Moisture content determination
 - 2) - Wet Ashing
 - 3) Dry Ashing
 - 4) - Mineral Analysis
- 8) The major concern in mineral analysis of food products during sample preparation is :
 - 1) Sample contamination
 - 2) - Volatility of some minerals
 - 3) - Time for preparation
 - 4) - All answers are correct
- 9) An analytical technique used for mineral analysis in food products.
 - 1) - Potentiometry
 - 2) Atomic Absorption/Emission
 - 3) - Spectrophotometry





- 4) - All answers are not correct
- 10) It is determined through mathematical calculation when applying proximate analysis technique.
- 1) Total carbohydrate content
 - 2) - Moisture content
 - 3) - Crude protein content
 - 4) - Crude fat content
- 11) It is referred to as the dry matter that remains after moisture removal from food samples.
- 1) - Ash
 - 2) Total solids
 - 3) - Organic residuals
 - 4) - Non organic residuals
- 12) It is usually used as a reference value to express results of other analytical components in food products.
- 1) - Water activity
 - 2) - Crude protein
 - 3) Moisture content
 - 4) - Ash content
- 13) The type of water that can easily be removed from food products by conventional drying methods.
- 1) Free water
 - 2) - Chemically bound water
 - 3) - Physically bound water
 - 4) - Water of hydration
- 14) A state of water at which water molecules is held tightly to proteins in food products.
- 1) - Bulk water
 - 2) Adsorbed water
 - 3) - Water of hydration
 - 4) - bound water
- 15) A food constituent that can be determined either by solvent or nonsolvent wet extraction methods.
- 1) - Crude protein
 - 2) Crude fat
 - 3) - Total fibers
 - 4) - Moisture
- 16) A gravimetric method used to determine fat content in food.
- 1) - Soxhlet Method
 - 2) - Goldfish Method
 - 3) - Mojonnier Method
 - 4) All answers are correct
- 17) A colorimetric assay method used to determine protein content in food products
- 1) - Formol titration
 - 2) - Kjeldahl method
 - 3) Biuret method
 - 4) - Nitrogen combustion method
- 18) Carbohydrates that are readily soluble in an 80% ethanol solution.
- 1) Monosaccharides
 - 2) - Oligosaccharides
 - 3) - Monosaccharides and oligosaccharides
 - 4) - Homo polysaccharides
- 19) A non-reducing sugar
- 1) Sucrose
 - 2) - Lactose





- 3) - Glucose
4) - Fructose
- 20) A main structural component of starch
1) - Pectin
2) + Amylopectin
3) - Xylose
4) - Modified starch
- 21) The device of the Atomic Absorption Spectrometer that disperses sample solutions into tiny droplets.
1) - The atomizer
2) + The nebulizer
3) - The burner
4) - The detector
- 22) The fuel / oxidant mix which provides the highest temperature in Atomic Absorption System.
1) - Gas / O₂
2) + C₂H₂ / O₂
3) - C₂H₂ / N₂O
4) - H₂ / O₂
- 23) Any device that converts an amount of radiation into some other measurable phenomenon in spectroscopy is called :
1) - Monochromator
2) - Collimator
3) - Hollow Cathode Lamp
4) + Detector
- 24) The amount of light absorbed is proportional to the length of the Cuvette is indicated as :
1) - Beer's Law
2) - Beer's Law Lambert's Law
3) + Lambert's Law
4) - Transmission law
- 25) A physical property that is utilized to extract lipids from food products when analyzed.
1) - Solubility in water
2) + Solubility in organic solvents
3) - Melting point
4) - Boiling point
- 26) The temperature at which the birefringence phenomenon would disappear in starch granules.
1) + Gelatinization temperature
2) - Melting temperature
3) - Boiling temperature
4) - Viscosity temperature
- 27) A gravimetric method used to determine concentration of reducing sugars in food samples.
1) + The Munson and Walker method
2) - The Anthrone method
3) - The Phenol - Sulfuric Acid method
4) - The infrared method
- 28) A disaccharide which structural units are bound through beta bond.
1) - Maltose
2) + Lactose
3) - Sucrose
4) - Isomaltose
- 29) A fat test in which a volumetric measurement is used to express the percent of fat in liquid milk.





- 1) - Mojonier
 - 2) - Goldfish
 - 3) Babcock
 - 4) - Soxhlet
- 30) A spectroscopic method mainly used to detect structure of conjugated systems
- 1) Ultraviolet Spectroscopy
 - 2) - Infrared Spectroscopy
 - 3) - Nuclear Magnetic Resonance Spectroscopy
 - 4) - Mass Spectroscopy
- 31) The type of cuvette which is more suitable for U.V for spectroscopy
- 1) Quartz cuvette
 - 2) - Glass cuvette
 - 3) - Plastic cuvette
 - 4) - Borosilicat glass cuvette
- 32) The amount of light absorbed is proportional to the concentration of the absorbing substance is indicated as :
- 1) - Absorption law
 - 2) Beer - Lamber law
 - 3) - Lambert's law
 - 4) - Beer's law
- 33) The part of the Atomic Absorption Spectrometer that is used to separates all different wave lengths and select the desired one.
- 1) - Detector
 - 2) Monochromator
 - 3) - Cuvette
 - 4) - Collimator
- 34) A protein determination method that measures protein in the form of nitrogen.
- 1) Kjeldahl
 - 2) - Biuret
 - 3) - Lowry
 - 4) - Formol titration
- 35) A fiber determination method that measures cellulose and lignin, but does not determine hemicelluloses, pectins and hydrocolloids.
- 1) - Total soluble fiber method
 - 2) - Total insulble fiber method
 - 3) Crude fiber method
 - 4) - All answers are correct

