



Course No: NUTR 1302  
Course Title: Food Chemistry & MNA  
Date: 20/04/2017  
No. of Questions: ( 5 )  
Time: 1 hours  
Using Calculator (No)

University of Palestine



2<sup>nd</sup> Midterm Exam  
2016/2017  
Total Grade:

Instructor Name: Dr Mohammed Srour  
Student No.: \_\_\_\_\_  
Student Name: \_\_\_\_\_  
College Name: Pharmacy  
Dep. / Specialist: Health & Nutrition  
Using Dictionary (No)

## Question Two:

### A) Multiple choice questions

- 1) In food processing some quality defects (problems) may occur due to retrogradation, excepts:
  - A. Bread staling
  - B. Loss of viscosity & precipitation in soups & sauces
  - C. Decreased storage stability
  - D. Taste enhancement
- 2) Bread flour supplemented with locust bean gum produces dough with...
  - A. Constant properties
  - B. Enhanced water binding capacities
  - C. A + B
  - D. Non of above
- 3) Starches have an enormous number of food uses, including the following....., except:
  - A. Bindings
  - B. Foam strengthening
  - C. Colorant
  - D. Stabilizing and texturizing
- 4) Sugars are added to canned vegetables to.....
  - A. Maintain firmness
  - B. Minimize oxidation.
  - C. A + B
  - D. Non of above
- 5) Insoluble fiber possess water attracting properties that help to....., except:
  - A. Increase bulk
  - B. Soften stool
  - C. Causing constipation
  - D. Shorten transit time

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**B) Why sometimes we make modification on native starch?**

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### Question Three:

**A) Describe the health benefits of dietary fiber?**

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**B) Shortly, mention three of the functional properties of carbohydrates in foods.**

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### **Question Four:**

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**A) Define the following:**

- **Bread staling**
  
  
  
  
  
  
  
  
  
  
- **Starch dextrinization**
  
  
  
  
  
  
  
  
  
  
- **Dietary fibers**
  
  
  
  
  
  
  
  
  
  
- **Gums**
  
  
  
  
  
  
  
  
  
  
- **Honey**

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**B) Describe the stage of changing of nectar into honey proceeds in the cell.**

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### Question Five:

Match between column A and B

	Column A	Column B	
1	Alginate	Are complex reactions which occur when foods are processed.	
2	Browning reactions	Enzyme from yeast, changes the simple sugars into ethanol & CO <sub>2</sub> .	
3	Cellulose	Extracted from the seed of the Carob tree and must be heated to 75 - 85 C for complete hydration & viscosity development	
4	Dextrins	Form sticky solutions in water, when hydrolyzed yield maltose and finally glucose	
5	Locust bean gum	Is a microbial polysaccharide	
6	Pectin	It is a homopolymer of glucose like starch, except the linkages joining the glucose units are beta 1-4 rather than alpha 1-4	
7	Xanthan gum	It is an algal polysaccharide and produced by brown seaweeds	
8	Zymase	It is found in fruits and vegetable and mainly prepared from waste citrus peel & apple skin	

End of Questions

*Good Luck*