

OLABISI ONABANJO UNIVERSITY  
DEPARTMENT OF BIOCHEMISTRY  
REMO CAMPUS, IKENNE  
2013/2014 HARMATTAN SEMESTER EXAMINATION

DATE: 9<sup>TH</sup> FEBRUARY, 2015

TIME ALLOWED: ONE HOUR

COURSE CODE: BCH 322

COURSE TITLE: FOOD BIOCHEMISTRY

INSTRUCTION: Answer ~~two~~ two questions only. Question one is compulsory

1. (a) Discuss biological importance of foods.  
(b) Write short notes on the following  
(i) Non Perishable Food  
(ii) Semi perishable Food  
(iii) Perishable food

2. Compare and contrast between the following  
(a) Lyophilic and Lyophobic Sols  
(b) Elastic and non-elastic gels

3. (a) Define Food Additives?  
(b) Describe functions of food additives.  
(c) Write concise note on any three types of food additives.

*dried rice and canned foods*  
Non perishable food have a long shelf life and don't require refrigeration. Food drives for homeless shelters or disaster response efforts primarily request non-perishable food items.  
Examples, flour, dried beans

Semi perishable food are food that have low water content & dry foods that contain some amount of fat. example, Butter, margarine, cooking oil, Biscuits, nuts hard. perishable food are generally fresh, like fruit and veg. Imagine  
Are also those that require refrigeration, but still have a limited shelf life.

Perishable food is any food that will spoil, rot, go bad very such as within hours. Most perishable food will not last a few hours without refrigeration or freezing. example ice cream, Sour cream, cottage cheese, meat, pork, chicken