C112)7)



OBAFEMI AWOLOWO UNIVERSITY, ILE-IFE

B.Sc. Degree (Industrial Chemistry) Examination, Part III Harmattan Semester 2021/2022 Session

ICH 309: Nutritional Chemistry

Obafemi Avolowo University

Time Allowed: 2 Hrs.

INSTRUCTION: Answer sections A and B in separate booklets.

Answer all questions

questions

Jorecpoling Oreoland Oreoland Sections

SECTION A

- (i) Classify lipids based on their structural components and (ii) Draw the structures of la. the following phospholipids: Cardiolipin; 3-phosphatidylcholine and phosphatidyl inositol.
- (i) What do you understand by essential amino acids? List the names of these b. essential amino acids.
 - (ii) With the aid of a suitable chemical equation, explain the Chemistry of the following reagents used in amino acids determinations:
 - (1) Ninhydrin [2,2 Dihydroxy 1,3 indanedione] (2) 1,2 Benzenedicarbonal and (3) Dansylchloride.
 - A quality control Chemist in a reputable vegetable oil industry analysed a sample of vegetable oil and discovered high level of 8-hydroperoxide formed from the decomposition of methyl oleate. A few days later, the analysis of the same oil revealed the presence of the following compounds:
 - (ii) methyl 8 oxooctanoate (iii) 2 undecenal and (iv) heptanoate formed from the decomposition of 8 - hydroperoxide of methyl oleate. Draw the structure of the 8-hydroperoxide formed in the vegetable oil and with the aid of suitable mechanisms, account for the formation of all the four compounds Mark is 25 observed in the vegetable oil.
- (a) With the aid of suitable chemical equations, show that thiamine (Vitamin B₁) is not stable in a solution of sodium sulphite as well as in basic medium.
 - (b) What is the name of pro-vitamin D obtained from plants? This pro-vitamin is not an active form of Vitamin D but it is converted to the active form when it is exposed to sunlight, with the aid of chemical equation, explain this conversion and provide the name of the active form obtained after the exposure to sunlight. Mark is 10

SECTION B

Provide chemical equations for the action of enzyme - polyphenol oxidase on polyphenols present in fruits and vegetables.

CH3(CH2)7-CH=CH=CH=CH+CH24C-UMC-

CH3(CH3)2-CH= CH= CCH2)2C-OME

C.

- Ascorbic acid formulation has been suggested to prevent the reaction in the question (3a) b.
- above, why do we need to replenish the formulation from time to time?

 Suggest four other ways of preventing the reaction in the question 3(a).

 List the functions of the following additives given specific examples in food preparation: C.
- (i) seasoning agent (ii) acidulant (iii) coagulant and (iv) emulsifier.

what are zymogens? **4a.**

Explain the action of the enzyme trypsin and chymotrypsin in protein digestion. b.

With the aid of chemical equation, explain the formation of Amadori products during C. heat processing of foods.

Explain two strategies of improving diets of community with noticeable nutrients deficiency.

Study the Table given below and answer the questions that follow:

Parameters	Man	Woman
Weight (kg)	70	85
Height (m)	1.6	1.4
Energy Requirement (kJ/kg body weight)	197	168
Nutrient intakes		
Carbohydrate (g)	368	320
Protein (g)	45	60
Fat (g)	50	66
Occupation	Labourer	Secretary

Note: Carbonyarate = 17 kJ/g; Fat 3/kJ/g and Protein = \$/kJ/g

3689=3689 10009=Xxc 3689=368

(a) Calculate the energy intake of the subjects (man and woman).

(b) Calculate the Body Mass Index (BMI) of the subjects.

(c) From the information obtained from energy requirement and intake coupled with BMI results, predict the weight status of the subjects.

CH3(CH2) CH + CH 7 (CH2) C-OME

I am a success My academics is a success I have understanding than my teachers My memory is blessed

I am greatly helped of wo d

my efforts + Gwds mercy -> excellence I find favour in the right of my teachers-

I have strength for success

CH2 CHOH)3 CH20H

197