

ASSIGNMENT

1.Name the analyzing techniques for the food products in before, during, after productions.

2.write a method and procedure for the determination of caffeine through Colorimetry

3.write a method and procedure for the determination of wine through Colorimetry

4.write a method and procedure for the determination of protein through Colorimetry

5.write a method and procedure for the determination of fat content through Colorimetry

6.write a method and procedure for the determination of sugar using Colorimetry

7.write a method and procedure for the determination of moisture content in food using Colorimetry

8.write a method and procedure for the determination of fluorine in drinking water using Colorimetry

9.write a method and procedure for the determination of cabohydrates using Colorimetry

10.write a method and procedure for the determination of copper using Colorimetry

11.write a method and procedure for the determination of iron using Colorimetry

12.write a method and procedure for the determination of chromium using Colorimetry

13.write a method and procedure for the determination of creatinine in urin using Colorimetry

14.write a method and procedure for the determination of brix and acidity levels

15.write a method and procedure for the determination of blend analysis