

**D. P. Bhosale College, Koregaon**  
**M.Sc. (Part II) (Semester IV) (CBCS)**  
**ANALYTICAL CHEMISTRY**  
**Organic Industrial Analysis (Paper- XIV)**  
**Sub code:81581/86572**

**Q 1) : Answer the following question.( one mark each)**

**[16]**

- (a) Write the structure of Sulfaquinoxaline.
- (b) Name some commonly used food preservatives.
- (c) Name one method for detection of active ingredients in detergents.
- (d) State any two different of oil & fat.
- (e) Name any two ionic surfactants.
- (f) What is pour point of petroleum.
- (g) Give constituent of Talcum powder.
- (h) Name any one germicidal agent used in toilet soap.
- (i) What is Calorific value?
- (j) What is flash point of petroleum?
- (k) What is THAM?
- (l) Enlist some enzymes present in milk?
- (m) State any two essential constituents of creams.
- (n) Specify the role of binders in paints.
- (o) What is role of CMC in detergent.
- (p) Define Polenske value.

**SECTION-I**

**Q 2) How will you estimate the following?**

- (a) Total Reducing Sugar from honey. [06]
- (b) How will you estimate zinc in creams. [06]
- (c) Analysis of Jam. [04]

**Q 3) Explain the following terms.**

- (a) Describe the method for the determination of lead from petroleum products. [08]
- (b) Explain any four terms:

i) Emulsion ii) Surfactant iii) Humicants iv) Colourants v) Preservatives [08]

**Q 4) Explain the following terms.**

(a) What are soap? Comment on the method available for the estimation of soap in detergent formulation. [08]

(b) Define Detergent. Classification of Detergent. [08]

**SECTION-II**

**Q 5) Explain the following terms.**

a) Explain in brief any two physical characteristics of oils. [08]

b) Write a note on modification of binders in paints. [08]

**Q 6) Explain the following terms.**

a) Discuss doctor test of petroleum product. [08]

b) Explain role of Zn, Mg, Ca, Al & Fe salts in face powder & give an account of a method for the estimation of Zn in medicated powder. [08]

**Q.7 Write short note on following ( any three) [16]**

a) Flash point of paints

b) Elaiden test

c) Food colours, flavours & preservatives

d) Softening of fat

e) Hyamine 1622 method