

**NEW**  
**Part-II 3-Tier**  
**2018**  
**BIO-CHEMISTRY**  
**(General)**  
**PAPER—III**  
**(PRACTICAL)**

*Full Marks : 100*

*Time : 6 Hours*

*The figures in the right-hand margin indicate full marks.*

*Answer all questions*

1. Estimate the glycine in the supplied sample by formal titration method. 20

*[Principle—02, Procedure—03, Result—10,  
Calculation—05, Level of Error upto 5%—10%]*

2. Identify the specific carbohydrate / amino acid / lipid present in supplied unknown sample by systematic qualitative biochemical tests along with confirmative test in details. 15

*[Sequential tests—08, Correct identification—03,  
Confirmatory test—04]*

*(Turn Over)*

3. Prepare casein from milk mentioning the procedure of the test. 20  
*[Procedure—06, Biochemical test—08, Correct preparation—06]*
4. Determine the acid number of supplied edible oil. Mention the principle and procedure of the test. 25  
*[Principle—02, Procedure—03, Result—15, Calculation—05, Acceptable Error range 5%—15%]*
5. Viva-Voce. 10
6. Submission of Laboratory Note Book. 10  
*(duly signed by the class teacher)*
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