



## APPLICATION OF SENSORS IN FOOD INDUSTRY



**2 MARKS**

1. Define a Resistance thermometer
2. What is Water activity?
3. Definition of Resistive transducer
4. Define the Humidity sensor
5. Explain the Capacitive transducers
6. Define FTIR
7. What is Thermistors?
8. Write about Induction potentiometer
9. What are the significance of water activity?
10. Define LVDT Define the atomic absorption
11. What is XRD?
12. Distinguish between SEM and TEM
13. What is meant by GC?
14. Write about the sedimentation process
15. Define GLC
16. What is meant by particle size analysis?
17. Define ICP
18. What is meant by isoelectric focusing
19. Write about solid phase extraction
20. What is meant by isotopic enzyme immunoassay?
21. Define computer vision system
22. Write about the significance of surface tension in food analysis
23. Write about colour sorter
24. Define e-nose
25. Interpret about the surface tension significance in food analysis
26. What is meant by NIR?
27. Infer about the viscosity
28. Write about the advantage of non-isotopic immunoassay
29. Define texture analysis of foods