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Total No. of Pages : 02

Total No. of Questions : 09

M.Sc (Food Technology) EL-II (2017 Batch) (Sem.–3)

FOOD ADDITIVES

Subject Code : MSFT-615

M.Code : 75582

Time : 3 Hrs.

Max. Marks : 60

INSTRUCTIONS TO CANDIDATES :

1. **SECTION-A** contains **SIX** questions carrying **TWO** marks each and students has to attempt any **ALL** questions.
2. **SECTION-B** consists of **FOUR** Subsections : Units-I, II, III & IV. Each Subsection contains **TWO** questions each carrying **TWELVE** marks each and student has to attempt any **ONE** question from each Subsection.

SECTION-A

1. Answer briefly :

- a) What is mechanism of action of antioxidants?
- b) Why natural color is preferred over synthetic color?
- c) How emulsifiers help in stabilization of emulsion?
- d) What is role of chelating agents? How it can reduce fat oxidation?
- e) What is vitamin and mineral premix?
- f) What is seasoning blends?

SECTION-B

UNIT-I

2. What are the chemical preservatives? What is the mechanism of its action on microbial destruction? How potassium metabisulphite prevent the growth of bacteria?

3. What is the need of anti-browning agents? What are the type and mode of action?

UNIT-II

4. What is color chemistry? Discuss plant pigments particularly carotene. What are the different colors imparted by carotene?
5. Differentiate between natural and synthetic flavour. How you may stabilize flavour in food?

UNIT-III

6. What are the criteria for selection of emulsifier? How emulsion stability is affected? How to improve emulsion stability?
7. What are the acidulants? What is the importance of acidulants in food? How its may improve food properties and its quality?

UNIT-IV

8. Discuss the uses and special attributes of important Indian spices.
9. Discuss various techniques of oleoresin extraction.

NOTE : Disclosure of Identity by writing Mobile No. or Making of passing request on any page of Answer Sheet will lead to UMC against the Student.