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Total No. of Printed Pages: 1

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M.Sc. (Food Sc. & Tech.) (Semester – 2nd)

FOOD ADDITIVES

Subject Code: MFOT1261

Paper ID: [21221112]

Time: 03 Hours

Maximum Marks: 60

Instruction for candidates:

1. Section A is compulsory. It carries 16 marks. It consists of 4 questions of 4 marks each.
2. Section B consist of 4 questions of 8 marks each. The student has to attempt any 3 questions out of it.
3. Section C consist of 3 questions of 10 marks each. The student has to attempt any 2 questions.

Section – A

(4 marks each)

- Q1. What are antimicrobial agents and how do they work?
- Q2. Define flavor enhancers and their role in food products.
- Q3. What are nutritive and non-nutritive sweeteners?
- Q4. Define seasoning blends and discuss their applications.

Section – B

(8 marks each)

- Q5. What are Antioxidants? Discuss their different types and mode of action.
- Q6. Define coloring agents. Also elaborate the sources of natural colorants and their extraction techniques.
- Q7. Define emulsifiers and discuss their types and mechanism of action to affect the emulsion stability in food products?
- Q8. Explain the safety aspects of food additives. Also discuss recent advances in food preservatives.

Section – C

(10 marks each)

- Q9. a) What are chelating agents and Sequestrants? Discuss their mode of action.
b) What are acidulants and pH control agents? Discuss their different uses.
- Q10. Discuss in detail
 - a) Flavour encapsulation
 - b) Saccharin
 - c) Uses of stabilizers
 - d) Invert Sugar
- Q11. Explain
 - a) Spices and condiments and their uses in food
 - b) General processing and uses of turmeric and fennel.