Roll No……..….. **Total No. of Printed Pages: 1**

Total No. of Questions: [09]

B.Sc. (Food Tech.)/ B.F.S.T (Hons.) (Semester – 5th)
SPICES AND FLAVOUR TECHNOLOGY
Subject Code: BFOTD1511
Paper ID: 19131726

Time: 03 Hours **Maximum Marks: 60**

Instruction for candidates:

1. Section A is compulsory. It consists of 10 parts of two marks each.
2. Section B consist of 5 questions of 5 marks each. The student has to attempt any 4 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 **(2 marks each)**

Q1. Attempt the following:

a. What are the labelling laws for synthetic and Natural flavours?
b. What is the basis of classification of spices?
c. What do you understand from the term "UMAMI"
d. What are the advantages of headspace sampling in flavour analysis?
e. What are advantages of Clevenger system of spice extraction?
f. What is the difference in synthetic and natural flavors?
g. What are the various methods used for prevention of contamination in spices?
h. What is the difference between spices and herbs?
i. What is the principle of ultrasound extraction of essential oils from spices?
j. What is the mode of functioning of flavour intensifiers.

Section – B **(5 marks each)**

Q2. (a) What are the various groups in which spices are classified?
(b) What is the future of production of organic spices in India?

Q3. Write about the production, processing and utilization of spices in India.

Q4. What are oleoresins? Write down the method of extraction of oleoresins.

Q5. Write about the head space method of flavor isolation.

Q6. What is the effect of processing techniques on flavour quality?

Section – C **(10 marks each)**

Q7. What is flavor encapsulation? Enlist the various processes of encapsulation of flavor compounds. Write in detail about the coacervation.

Q8. Explain the various techniques of isolation of oleoresins from spices.

Q9. Explain the various sensory and instrumentation method of flavour evaluation.