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Total No. of Pages : 02

Total No. of Questions : 18

B.Tech. (Food Technology) (2018 Batch) (Sem.-3)

FOOD CHEMISTRY

Subject Code : BTFT-302

M.Code : 76990

Time : 3 Hrs.

Max. Marks : 60

INSTRUCTIONS TO CANDIDATES :

1. SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks each.
2. SECTION-B contains FIVE questions carrying FIVE marks each and students have to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying TEN marks each and students have to attempt any TWO questions.

SECTION-A**Write briefly :**

1. Enlist any two essential amino acids along with their functions.
2. Define Dietary Fibers.
3. What do you understand by the term 'flavor reversion'?
4. What is the basic difference between oils and fats?
5. Define Food Chemistry.
6. What are the pectic substances?
7. What do you understand by 'Browning'?
8. Write down the functions of iron and magnesium in human body.
9. Define Pigments along with suitable examples.
10. Write down the biological functions of vitamins.

SECTION-B

11. Write short note on enzymatic browning along with suitable examples.
12. What is water activity? Explain its role in the preservation of foods.
13. Write down the structure and functions of following :
 - a) Starch
 - b) Lactose
14. Write a short note on the gel formation theories during protein denaturation.
15. Describe the structure and properties of anthocyanins.

SECTION-C

16. Define Minerals. Enlist different types of minerals. Discuss in detail the sources, functions and deficiency diseases of minerals.
17. What are lipids? Discuss in detail the classification of lipids along with their physical and chemical properties.
18. What is starch? Draw its structure. Also explain the process and role of starch gelatinization in food processing.

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.