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Total No. of Pages : 02

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M.Tech. (Food Technology) (2018 Batch) (Sem.-2)**FOOD ADDITIVES AND CONTAMINANTS****Subject Code : MTFT-526-18****M.Code : 76126****Time : 3 Hrs.****Max. Marks : 60****INSTRUCTIONS TO CANDIDATES :**

1. Attempt any FIVE questions out of EIGHT questions.
2. Each question carries TWELVE marks.

1.
 - a) What is the need of food additives in food processing?
 - b) Why quality of food additives has to be checked before its use?
2.
 - a) What is stabilizer? How it improves viscosity of food beverage?
 - b) Discuss the application of enzymes in food processing.
3.
 - a) Discuss various types of acidulants.
 - b) Differentiate between oleoresins and essential oil as flavouring agents.
4.
 - a) What is the function of chelating agents? How it may prevent rancidity of fat and oils?
 - b) Differentiate between enrichment and fortification of food.
5.
 - a) What are the biological food contaminants and its sources?
 - b) Differentiate between physical and chemical contaminants.
6.
 - a) How the pesticide residues enter into food system and how it may affect human health?
 - b) Discuss various toxicants formation during food processing operations.

7.
 - a) Discuss about effect of polychlorinated compounds on environment and human health.
 - b) What are the sources of chemical, physical and environmental contaminants and their impact on human health?
8.
 - a) What is biopreservative? How it may increase the shelf life of food?
 - b) What is antioxidant? How it improves food quality?

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