

Total No. of Pages : 02

B.Tech. Food Tech (2014 Onwards) (Sem.-6)

Subject Code : BTFT-605

Paper ID : [74336]

Max. Marks : 60

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.

1. Answer briefly :

- a. What are spice essential oils?
- b. What are hot spices? Give examples.
- c. What do you understand by flavour intensifiers?
- d. Name any three equipments which are used in processing of spices.
- e. Enlist any two methods of flavour evaluation.
- f. Differentiate between spices and herbs.
- g. What is cryogenic grinding?
- h. Write about the classification of flavour on physical basis.
- i. Mention important uses of spices.
- j. What is the function of the “*Aspirator*” in processing spices?

SECTION-B

2. Discuss the various forms of spices with examples.
3. Discuss status and scope of spice and flavour processing industries in India.
4. Write brief note on the chemical composition of spices.
5. Write on flavour classification on the basis of physical characteristics.
6. Discuss briefly about the methods of extraction of spice essential oils.

SECTION-C

7. What is meant by spice oleoresins? Give detail on method of extraction.
8. What are the criteria for assessment of flavour quality? Discuss the PFA standards for flavouring materials and flavours.
9. What are essence recovery techniques from spices? Explain the effect of processing on flavour quality.