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B.Tech (Food Tech.) (2014 Onwards) (Sem.-7)
NUTRACEUTICALS AND FUNCTIONAL FOODS
Subject Code : BTFT-703
Paper ID : [74750]

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 :

- i) Define nutraceuticals.
- ii) Name any two lycopene rich foods.
- iii) Enlist any four seafoods which act as functional foods.
- iv) What is the role of oats as functional food?
- v) Name two isoflavones commonly found in soy products.
- vi) Enlist any two probiotic strains.
- vii) Name any four functional foods available in market.
- viii) Define antioxidants.
- ix) Name the nutraceutical substance present in turmeric.
- x) What do you mean by the term 'Bioactivity'?

SECTION-B

2. Define dietary fibres. Discuss the role of dietary fibres as functional foods.
3. Enlist four names of herbs. Discuss the health promoting activities of herbs.
4. Discuss the role of omega-3-fatty acids as functional foods.
5. Write a short note on nutraceuticals from plant sources. Also give proper examples.
6. Discuss the marketing and regulatory issues for functional foods and nutraceuticals.

SECTION-C

7. Discuss in detail the health benefits of nutraceuticals. Also give its detailed classification based on chemical and biochemical nature with suitable examples.
8. Define phytochemicals. Discuss in detail the different classes of phytochemicals. Also explain their role as nutraceuticals and functional foods.
9. Explain in detail the role of coffee and tea as functional foods. List the various bioactive compounds present in coffee and tea along with their proactive effects.