

Total No. of Pages : 02

B.Tech (Food Tech.) (2014 Onwards) (Sem.-7)
NUTRACEUTICALS AND FUNCTIONAL FOODS
Subject Code : BTFT-703
M.Code : 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 :

- What are functional foods?
- Which antioxidants are present in coffee?
- Name **any two** carotenoid rich foods.
- Enlist **any four** sea foods which act as functional foods.
- What are fat soluble vitamins? Give examples
- What are the beneficial effects of oats?
- Which isoflavones are commonly found in soy products?
- Give examples of **any two** probiotic strains.
- Define antioxidants.
- Which beneficial compounds are present in turmeric?

SECTION-B

2. Discuss on the scope of nutraceuticals and functional foods.
3. Discuss in the role of phytochemicals for the treatment of cancer and diabetes.
4. Discuss the role of dietary fibres as functional foods.
5. Discuss the role of omega-3-fatty acids as functional foods.
6. Write a short note on nutraceuticals from cereal products.

SECTION-C

7. Describe in detail the role of various fruits and vegetables as functional foods along with their bioactive compounds. Give suitable examples.
8. Explain in detail the role of beverages as functional foods. List the various bioactive compounds present along, with their beneficial effects.
9. What are probiotics? Discuss their essential features. Also write in detail the health benefits of probiotics foods along with suitable examples.

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.