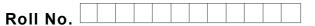
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Total No. of Pages : 02

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M.Sc (Food technology) (2018 Batch) (Sem.-1) FOOD CHEMISTRY Subject Code : MSFT-511-18

Paper ID : [75591]

Time: 3 Hrs.

Max. Marks : 70

INSTRUCTIONS TO CANDIDATES :

- 1. SECTION-A contains SEVEN questions carrying TWO marks each and students has to attempt any ALL questions.
- 2. SECTIONS-B consists of FOUR Subsections : Units-I, II, III & IV. Each Subsection contains TWO questions each carrying FOURTEEN marks each and student has to attempt any ONE question from each Subsection.

SECTION-A

Q1 Answer briefly :

- a) Define soluble fibres.
- b) Name the types of food additives with examples.
- c) What are modified starches?
- d) Define enzyme inhibitors.
- e) Enlist any four examples of polyphenols.
- f) What do you understand by denaturation of protein?
- g) Write two functions of beta amylase.

SECTION-B

UNIT-I

- Q2 What do you understand by fibres? Discuss the types, its constituents and their important functions. (14)
- Q3 Define carbohydrates. Explain the chemical and physical properties of carbohydrates. (14)

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UNIT-II

Q4	Write short notes on :	
	a) Toxic constituents of foods.	(5)
	b) Anti-nutritional factors of foods.	(9)
Q5	Define amino acids. Describe the functions of proteins from milk, egg and meat.	(14)
	UNIT-III	
Q6	Define oxidative rancidity. Explain the classification of lipids along with examples.	(14)
Q7	Write short notes on :	
	a) Functions of minerals.	(5)
	b) Chemistry of flavor compounds.	(9)
	UNIT-IV	
Q8	What is maillard reaction? Explain the enzymatic browning in fruits and vegetables processing and its applications in food products.	during (14)
Q9	a) What is caramelization? Explain the non-enzymatic browning foods.	(7)
	 b) Describe the different chemical changes during storage and cooking of foods with suitable examples. 	h some (7)