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Master of Science (Food Technology) (2018 Batch) (Sem.-1)

Subject Code : MSFT-517-18

Paper ID : [75597]

Max. Marks : 70

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.

Q1

- Write down the main source and potential health benefit of omega-3 fatty acid.
- Enlist the name of any four carotenoids.
- Define nutraceuticals.
- Enlist the two important bioactive compounds present in soybean.
- Write down the name of any two important herbs along with their bioactive compounds.
- Define the term 'Nutrigenomics'.
- Name the probiotic bacteria used for the production of Yakult.

UNIT-I

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- Q3 What are antioxidants? Discuss the role of antioxidants as nutraceuticals and functional foods along with suitable examples.

UNIT-II

- Q4 Write short notes on :

- a) Role of cereal products as functional foods.
- b) Bioactive compounds present in fruits and vegetables.

- Q5 Define phytochemicals. Discuss in detail the role of phytochemicals for the treatment of cancer and diabetes.

UNIT-III

- Q6 Write short notes on :

- a) Oilseeds as functional foods.
- b) Protective effects of coffee and tea.

- Q7 What are dietary fibres? Classify dietary fibres along with their physical and chemical characteristics. Discuss in detail the role of dietary fibres as functional foods.

UNIT-IV

- Q8 What are anti-nutritional factors? Discuss in detail the various types of inhibitors present in foods along with suitable examples.
- Q9 Discuss in detail the effect of processing and storage on the potentials of nutraceuticals and functional foods.