

Roll No.							Total No. of Pages: 0	2
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Total No. of Questions: 09

M.Sc (Food Technology) EL-II (2017 Batch) (Sem.-3)

FOOD ADDITIVES

Subject Code: MSFT-615 Paper ID: [75582]

Time: 3 Hrs. Max. Marks: 60

INSTRUCTIONS TO CANDIDATES:

- 1. SECTION-A contains SIX 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 TWELVE marks each and student has to attempt any ONE question from each Subsection.

SECTION-A

Q1 Answer briefly:

- a) Define preservatives with examples.
- b) Name the four synthetic additives.
- c) What are coloring agents along with examples?
- d) Enlist any four examples of natural colorants used in food industry.
- e) What do you understand by sequestrants?
- f) Write two functions of antioxidants.

 $(6 \times 2 = 12)$

SECTION-B

UNIT-I

- Q2 What do you understand by additives? Discuss the types, its functions and their legal aspects. (12)
- Q3 What is antimicrobial agent? Explain the types, modes and their applications in food industry. (12)

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UNIT-II

Q4	Write short notes on:	
	a) Sources of natural color.	(5)
	b) Color extraction techniques.	(7)
Q5	What do you understand by colouring agents? Describe the chemistry, applicate level of use of synthetic food colorants in food industry.	ions and
	UNIT-III	
Q6	Define emulsifiers. Explain the classification, functions and mechanisms of emalong with examples.	nulsifiers (12)
Q7	Write short notes on:	
	a) Uses of stabilizers.	(4)
	b) Types of acidulents.	(4)
	c) Mechanism of chelating agents	(4)
	UNIT-IV	
Q8	What do you mean by nutritional additives? Explain their types and applications products.	in food (12)
Q9	a) What are spices? Explain the chemical composition and its applications preservation.	in food (7)
	b) Describe the extraction of spices and its importance in food industry.	(5)

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