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

Subject Code : MSFT-615

Paper ID : [75582]

Max. Marks : 60

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.

Q1 Answer briefly :

- (6×2=12)

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)

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, applications and level of use of synthetic food colorants in food industry. (12)

UNIT-III

Q6 Define emulsifiers. Explain the classification, functions and mechanisms of emulsifiers along with examples. (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 in food products. (12)

Q9 a) What are spices? Explain the chemical composition and its applications in food preservation. (7)

- b) Describe the extraction of spices and its importance in food industry. (5)