

TV153610A

Reg. No:

Name:

B.VOC. DEGREE (C.B.C.S.S.) EXAMINATION, OCTOBER 2016

SEMESTER III – COMPLEMENTARY COURSE

(FOOD PROCESSING TECHNOLOGY)

VFP3G06TB – FOOD ADDITIVES AND FLAVOUR TECHNOLOGY

Time: Three Hours

Maximum Marks: 80

PART A

I. Answer all questions. Each question carries 1 mark.

1. Define food additive.
2. Give examples of natural and synthetic colours.
3. How acryl amide is formed in food?
4. Define humectants.
5. What are neutraceuticals?
6. What is SPME and SAFE?

(6 × 1 = 6)

PART B

II. Answer any seven questions. Each question carries 2 marks.

7. Mention the functions of food additives?
8. What are hydrocolloids?
9. Define reaction flavours.
10. Differentiate between direct and indirect food additives.
11. Differentiate between soluble and insoluble fibers with examples.
12. What are the objectives of flavour analysis?
13. What are nitrosamines?
14. Define fructo oligosaccharides with examples.
15. What are the applications of nanotechnology in food industry?
16. What are the types of dosage levels to evaluate the toxicity potency of the compound?

(7 × 2 = 14)

PART C

III. Answer any five questions. Each question carries 6 marks.

17. Explain in detail head space and stir bar sorptive extraction.
18. What are the health benefits of fibers in food?
19. What is the role of food preservatives?
20. Explain in detail the classification of sweeteners with examples.
21. Write short notes on genetically modified foods.
22. Explain the modification of protein and starch as functional ingredient.
23. What are flavor emulsions and explain the instability of emulsion.
24. Differentiate between traditional and non-traditional nutraceuticals.

(5 × 6 = 30)

PART D

IV. Answer any two questions. Each question carries 15 marks

25. What is steam distillation process? With neat diagram explain solvent extraction method.
26. Explain in detail food flavours and classification of food flavours.
27. Explain in detail the toxicants formed in processed foods.
28. Describe in detail the classification of food additives.

(2 × 15 = 30)