

TM211980TR

Reg. No :

Name :

M. Voc DEGREE (C.S.S.) EXAMINATION, NOVEMBER 2021
[2021 Admissions Regular and 2020 Admissions Improvement & Supplementary]
SEMESTER I - GENERAL (FOOD PROCESSING TECHNOLOGY)
VFPT1G01TM20 - FOOD ADDITIVES AND FLAVOURING TECHNOLOGY

Time : 3 Hours

Maximum Weight : 30

Part A

I. Answer any Eight questions. Each question carries 1 weight

(8x1=8)

1. What are humectants ? Give examples.
2. What are certified food colours ?
3. List four natural antioxidants and their sources
4. What is monascus pigment?
5. What are modified starch ?
6. State the role of humectants in food with examples.
7. Differentiate flavour dependent and flavour independent products
8. Define flavour
9. Recall smoke flavours
10. What are HVP and AYE ?

Part B

II. Answer any Six questions. Each question carries 2 weight

(6x2=12)

11. Differentiate certified and non-certified food colour additives
12. Describe any one of the analytical method used to analyze food colour
13. Write a note on flavor enhancers
14. Distinguish nutritive sweeteners and non-nutritive sweeteners
15. Write a note on a) carrageenan b) xanthan gum
16. Discuss the analytical methods for ensuring the quality of sweeteners
17. Describe the various forms of flavour available in market
18. Discuss the flavour characteristics.

Part C

III. Answer any Two questions. Each question carries 5 weight

(2x5=10)

19. Describe the national residue program
20. Write a note on carotenoid pigments and pigments from microbial source
21. Analyze the role of starch as a food additive and discuss the chemistry and structure
22. Write a note on natural flavours