

TV213670V

Reg. No :

Name :

B. Voc. DEGREE (C.B.C.S) EXAMINATION, NOVEMBER 2022

(2021 Admissions Regular, 2020 Admissions Supplementary/Improvement, 2019 & 2018 Admissions Supplementary)

SEMESTER III - GENERAL (FOOD PROCESSING TECHNOLOGY)

VFPT3G06B18 - FOOD ADDITIVES AND FLAVOURING TECHNOLOGY

Time : 3 Hours

Maximum Marks : 80

Part A

I. Answer any Ten questions. Each question carries 2 marks

(10x2=20)

1. What do you mean by LD - 50.
2. What is the significance of food additive numbering system?
3. What are hydrocolloids? Give example.
4. Which is the major colour additive added in food products like butter?
5. How does malic acid act as acidulant?
6. How does GC/O/MS works?
7. How are plant extracts concentrated?
8. Which are the types of tastes?
9. How can we improve Kafirin content ?
10. What are the characteristics of protein additives?
11. How does Vitamin E can act as food additive?
12. Expand JECFA. What is their role in food industry?

Part B

II. Answer any Six questions. Each question carries 5 marks

(6x5=30)

13. How can we assess the level of toxicity of food additives prior to approval?
14. Classify food additives. How are they approved to be used in foods?
15. "Spices play a major role as natural food additive". How? What are the merits of using natural additives?
16. "Antioxidants are mainly used in fat containing foods". Substantiate your answer and explain.
17. What are flavour emulsions? What are its application?
18. Which are the different types of flavours? Explain briefly.
19. Write briefly about biochemical modification done to proteins.
20. What is acrylamide? How is it formed? What are its consequences?
21. Explain the application of nanotechnology? What are its benefits?

Part C

III. Answer any Two questions. Each question carries 15 marks

(2x15=30)

22. Do all food additives fall under GRAS? Explain how does safety of food additives can be ensured?
23. Detail on the procedure for flavour analysis. What is the significance of flavour analysis in food industry?
24. Elaborate on function and significance of Nutraceuticals.
25. "Maillard reaction can produce both flavour as well as toxin in food". Substantiate and explain.