

TB243233N

86 4/10

Reg. No :

Name :

BACHELOR'S DEGREE (C.B.C.S) EXAMINATION, NOVEMBER 2024
2018, 2019, 2020, 2021, 2022 ADMISSIONS SUPPLEMENTARY
BVOC. Food Processing Technology SEMESTER III - GENERAL
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. Differentiate between direct and indirect food additives.
2. Define the term food additives. Give examples.
3. How does malic acid act as acidulant?
4. Define the term preservatives and classify preservatives.
5. Write the characteristics of acesulfame -K.
6. Define essential oils and its significance
7. How does GC/O/MS works?
8. "Solvent extraction is an efficient method for flavour extraction". Comment.
9. List the major uses of starch as additive.
10. Define the term nutraceutical.
11. Expand MSG and mention the function of MSG.
12. List the criteria for safety assessment of GM Foods.



Part B

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

(6x5=30)

13. Write a short note on the role of food additives in food processing. Give examples.
14. Mention the toxic effects of food additives.
15. "Antioxidants are mainly used in fat containing foods". Substantiate your answer and explain.
16. Differentiate between humectants and anticaking agents.
17. Explain a general overview of the Maillard reaction and its contribution to flavour development.
18. Explain general overview of maillard reaction. How does it contribute to flavour development?
19. "Developing gluten free products is said to be challenging". Substantiate
20. "Alternatives can be suggested for replacing artificial preservatives". Give your suggestions and substantiate.
21. How does food additives act as toxicants?

Part C

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

(2x15=30)

22. Explain the significance of hydrocolloids and humectants in food industry as additives.
23. "Many flavours are generated during processing of food". Explain with suitable examples.
24. Food additives can be manufactured from food sources rich in lipids. Explain.
25. Elaborate on how sweeteners and preservatives can be toxic to humans. List out the ill effects.