

M. VOC (C.S.S) EXAMINATION, NOVEMBER 2024
2020, 2021, 2022, 2023 ADMISSIONS SUPPLEMENTARY
F.P.T SEMESTER I - GENERAL
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. Which are the substances prohibited from human use ?
2. Define food additives
3. Define flour improvers with examples
4. State the action of emulsifier.
5. State the forms of nutritive additives and the factors considered in the selection of forms.
6. Describe the functions of minerals in human body
7. State any two functions of flavour in food
8. Mention the technologies used for flavour analysis.
9. Write the use of genetically modification in flavour production.
10. Mention the flavours formed by fermentation

Part B

II. Answer any Six questions. Each question carries 2 weight**(6x2=12)**

11. Write a note on acute, sub acute and chronic tests.
12. Write a note on functions of acidulants in food
13. Explain the mechanism of action of enzymes
14. Explain the chemistry and properties of fat-soluble vitamins
15. Write a note on minerals based on their sources and functions
16. Write a note on natural preservatives
17. Discuss the application of flavour in food industry
18. Describe the various forms of flavour available in market

Part C

III. Answer any Two questions. Each question carries 5 weight**(2x5=10)**

19. Write a note on safety testing of Food Additives and write the role of GRAS.
20. Write a note on flour additives
21. Write a brief note on a) sequestrants b) humectants
22. Write a note on natural flavours