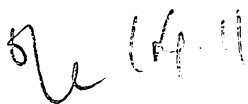


TM241130N



Reg. No :

Name :

MASTER'S DEGREE (C.S.S) EXAMINATION, NOVEMBER 2024

2024 ADMISSIONS REGULAR

M. VOC 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. List four natural antioxidants and their sources
4. Explain the use of flavor enhancers.
5. What are modified starch ?
6. Identify the functions of citric acid
7. Identify the different flavour forms
8. Differentiate flavour dependent and flavour independent products
9. State some of the natural sources of flavour.
10. Give any four flavour compounds produced by microbial synthesis

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 flavor enhancers
13. Explain the role of enzymes in food industry
14. Write a note on Sodium chloride and Sulphur dioxide based on their preservative property
15. Give a brief note on solvents used in the food industry
16. Describe the mechanism of sweetness
17. Write a note on the primary, secondary characters of flavour.
18. Mention the biotechnological methods utilized for flavour creation.

Part C

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

(2x5=10)

19. Describe food colours with E numbers.
20. Explain the classification of food colours
21. Write a brief note on a) sequestrants b) humectants
22. Write a note on natural flavours