

BACHELOR'S DEGREE (C.B.C.S) EXAMINATION, NOVEMBER 2024**2023 ADMISSIONS REGULAR****B. VOC F.P.T. SEMESTER III - GENERAL****VFPT3G06B23 - 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. Mention the international standards for food additives.
2. Classify food additives according to their occurrence.
3. Expand GRAS and mention its significance.
4. Mention the role played by humectants in food.
5. What is the function of sweeteners? Give the ADI of any two sweeteners.
6. Which is the major colour additive added in food products like butter?
7. How are plant extracts concentrated?
8. Which are the types of tastes?
9. Explain the function of sorghum proteins used as an additive.
10. Name any 4 POP's which are toxic.
11. How are nitrosamines formed?
12. Expand MSG and mention the function of MSG.

Part B**II. Answer any Six questions. Each question carries 5 marks****(6x5=30)**

13. Explain briefly the functions of food additives with suitable examples.
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. Elaborate your view on "Hydrocolloids: A key to human Health".
17. Write a short note on the different types of food flavourings and its significance.
18. Explain the methods of aroma isolation.
19. "Nutraceuticals helps to maintain a healthy lifestyle". Substantiate by quoting its health benefits.
20. Write briefly about classification of food colours.
21. Write a short note on Persistent organic pollutants. Give examples of POPs.

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. Define the term flavor emulsions. Elaborate on the techniques to extract volatile oils and oleoresins.
24. Explain the isolation and modification of food additives extracted from sorghum proteins.
25. Explain the production of the following toxins during food processing. a. Nitrosamines b. PAH c. HCA