

Printed Pages : 2



EFT402

(Following Paper ID and Roll No. to be filled in your Answer Book)

PAPER ID : 182402

Roll No.

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B. Tech.

(SEM. IV) THEORY EXAMINATION, 2014-15

FOOD ADDITIVES

Time : 2 Hours]

[Total Marks : 50

- 1 Attempt any four parts. 4x2.5=10
- (b) Define the term 'Food Additives' according to Food Safety and Standard Act.
 - (c) What do you understand by GRAS substances?
 - (d) Discuss the legitimate uses of food additives.
 - (e) Note down the role of Acids as Food Additives.
 - (f) Comment on the role of Chelating Agent as food additives.
- 2 Attempt any two parts. 2x5=10
- (a) What do you understand by, masticatory substances? Discuss its importance in food applications.
 - (b) What do you understand by low calorie and non nutritive sweeteners? Discuss the properties of aspartame in detail.
 - (c) Write a precise technical note on the use of polyols in the food applications.

- 3 Attempt any two parts. 2×5=10
- (a) Discuss the use of antioxidants in food Processing. Explain the mechanism of action of chemical antioxidants in food.
 - (b) What do you understand by Flour Bleaching Agents and Bread Improver ? Discuss their mode of action and limit of usage.
 - (c) Discuss the function and mechanism of action of Stabilizing agents. Discuss the applications of food stabilizer.
- 4 Attempt any two parts. 2×5=10
- (a) What do you understand by Clarifying Agents? Discuss their functions in beverages.
 - (b) Classify food preservatives. Discuss mechanism of action of Salt and Sugar on microbes.
 - (c) Comment on antimicrobial agents? With the mechanism action discuss various antimicrobial agents.
- 5 Attempt any two parts. 2×5=10
- (a) Discuss the uses of inert gases in Food Processing. Explain the utility of Ethylene and Ethylene oxide in Food Industry.
 - (b) Discuss the importance of Coloring Matter in food products. Comment on the Natural and Synthetic Food Colors used in food industries.
 - (c) What are the Flavoring Agents? Differentiate between Natural and Nature identical flavoring agents.
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