

End Semester Examinations - 2015-16 Even Semester - May 2016

14FP2027 Food Additives

Set B

Time : 3 hrs
Total Marks: 100

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1. Explain in detail about
- (a) different types of food additives with examples. (10 Marks)
 - (b) benefits of food additives (5 Marks)
 - (c) GRAS (5 Marks)
- OR**
2. (a) Describe the different methods of testing toxicity in food. (15 Marks)
- (b) Write a short note on LD50 (5 Marks)
3. (a) Explain the types and uses of gums in food. (15 Marks)
- (b) What are preservatives? Classify them according to its application in food. (5 Marks)
- OR**
4. (a) Describe in detail the various antioxidants and its role, used in food products. (15 marks)
- (b) Write a note on HLB concept. (5 Marks)
5. (a) Discuss briefly the role of flour improvers in the manufacture of breads and biscuits. (15 Marks)
- (b) Write a note on humectants. (5 Marks)
- OR**
6. (a) What are flavour dependent and flavour independent food products? Give example. (5 Marks)
- (b) What are flavor enhancers? Give their classifications. (15 Marks)
7. (a) Explain in detail about synthetic colourants used in food. (10 Marks)
- (b) Elaborate in detail about fat substitutes and replacers. (10 Marks)
- OR**
8. (a) Write a short essay on non nutritive sweeteners. (10 Marks)
- (b) What are polyols? Explain its application in food products. (10 Marks)
9. (a) Explain the functions of antibrowning agents and mention some common antibrowning agents. (5 Marks)
- (b) What are nutritional additives? Mention the types with example. (15 Marks)

Wishing you All the Best
