Reg.No. \_\_\_\_\_\_\_\_\_\_\_\_

G:\logo and QP Template\logo 3 Feb 2018 final.tif

**End Semester Examination – Nov/Dec – 2018**

|  |  |  |  |
| --- | --- | --- | --- |
|  |  |  |  |
| **Code :** | **14FP2027** | **Duration :** | **3hrs** |
| **Sub. Name :** | **FOOD ADDITIVES** | **Max. marks :** | **100** |

**ANSWER ALL QUESTIONS (5 x 20 = 100 Marks)**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Q. No.** | **Sub Div.** | **Questions** | **Course**  **Outcome** | **Marks** |
| 1. | a. | Explain the functions and importance of various classes of food additives with examples. | CO1 | 15 |
| b. | Write a short note on ADI. | CO2 | 5 |
| (OR) | | | | |
| 2. | a. | Discuss the different methods used for estimating the dietary intake of food additives. | CO2 | 15 |
| b. | Write a note on LD 50. | CO2 | 5 |
|  |  |  |  |  |
| 3. | a. | Enumerate the chemical properties, functions, toxicity, level of addition and application of acidulants in food. | CO3 | 15 |
| b. | Give the classification of preservatives with examples. | CO1 | 5 |
| (OR) | | | | |
| 4. | a. | Write in detail about the types of emulsion. | CO1 | 10 |
| b. | Explain the process of emulsion formation with the help of a neat diagram. | CO1 | 10 |
|  |  |  |  |  |
| 5. | a. | Briefly discuss about different categories of dough conditioners? | CO3 | 15 |
| b. | Write a note on humectants and its functions in food. | CO3 | 5 |
| (OR) | | | | |
| 6. | a. | Explain the various functions of flour improver. | CO1 | 15 |
| b. | List out the types of flour improvers used in bread making process. | CO3 | 5 |
|  |  |  |  |  |
| 7. |  | Elaborate in detail about the colorants used in food products. | CO3 | 20 |
| (OR) | | | | |
| 8. | a. | Explain in detail about fat substitutes and replacers. | CO1 | 15 |
| b. | Write the functions of flavourants. | CO1 | 5 |
|  | |  |  |  |
|  | | **Compulsory**: |  |  |
| 9. |  | Give examples for nutritive sweeteners their functions and applications in food systems. | CO3 | 20 |