

Roll No. \_\_\_\_\_

S-3011

**B.SC. (Food Technology) IV<sup>th</sup> Semester  
Examination-2019  
Paper – II<sup>nd</sup>**

**[Food Additives and Legislation]**

**Paper Code-(BFT - 402)**

Time : 03 Hours]

[Maximum Marks : 60

**SECTION- A**

(1×10=10 marks)

Note: Attempt all questions. Each question carries 01 marks.

Choose the correct answer:

1. Agricultural produce grading and marketing Act (AGMARK) was formulated in the year:  
(a) 1897 (b) 1937  
(c) 1987 (d) 2004
2. An additive that can keep a compound, mixture or solution from changing its forms or chemical nature is called a/an:  
(a) Antioxidant (b) Buffer  
(c) Preservatives (d) Stabilizer
3. Lecithin's are used as:  
(a) Emulsifier (b) Leavening agent  
(c) Stabilizer (d) None of the above
4. Cyclamate is a/an:  
(a) Antimicrobial agent (b) Leavening agent  
(c) Non-Nutritive sweetner (d) Shortening agent

5. The organization that registers or approves the use of pesticides tolerance levels for pesticide levels in food: No
- (a) FPA (b) FDA
- (c) NMFS (d) USDA 18
6. Sodium benzoate is used in soft drinks primarily to inhibit: 19
- (a) Colour deterioration (b) Rancidity
- (c) Flavour breakdown (d) Mold growth
7. A compound that destroys bacteria on contact and has residual activity to continue to kill bacteria on a surface is called a: 20
- (a) Bactericide (b) Bacteristat
- (c) Chemicide (d) Chemistat 21
- 22.

Fill in the blanks.

8. A Lewis acid is.....
9. FPO was first postulated in the year.....
10. Alginates are used as.....

### SECTION- B

Note: Attempt any five questions. Each question carries 04 marks.

Write short note on:

11. Polyals used in food industry
12. Acidulants
13. Codex
14. Canadian Food Laws
15. Role of propellants in food industry
16. Firming agents
17. Importance of buffer system in food industry

## SECTION- C

Note: Attempt any three questions. Each question carries 10 marks.

18. What are food additives? Give detailed classification of food additives, mentioning their permitted levels.
19. Explain the part played by anti-caking agents, flour improvers and flour bleaching agents in baking industry.
20. Explain in details the consumer protection Act (1986).
21. Explain in detail the flavoring agents and related substances.
22. Write a note on anti-microbial agents.

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