

S-1676

B. Sc. (Third Semester) Examination, 2018-19

FOOD TECHNOLOGY

Paper ~~Third~~ First

[Food Additives contaminants and Toxicology]

Time : Three Hours]

[Maximum marks : 60

Section-A

1. M.C.Qs.

- (i) It is used as additives to enhance, modify the taste and the aroma in natural food products :
- (a) Leavening agents (b) Anticaking agents
(c) Flavouring agents (d) Emulsifiers
- (ii) A substance which forms a gel in the presence of water :
- (a) Emulsifiers (b) Hydrocolloids
(c) Humectants (d) None of these
- (iii) Food additives are substances that may be found in food during or after it is processed :
- (a) Indirect food additives (b) Direct food additives
(c) Artificial flavours (d) All of these
- (iv) These are a class of toxic metabolites produced by certain species of fungi :
- (a) Aflatoxins (b) Cyclamate
(c) Carcinogens (d) None of these
- (v) It is classed as a hydrocarbons :
- (a) Niasin (b) Citric acid
(c) Benzene (d) Acetic acid
- (vi) Tartaric acid is found in :
- (a) Milk (b) Vinegar
(c) Grapes (d) None of these
- (vii) This is the oldest most widely used humectants :
- (a) Lemon (b) Salt and Sugar
(c) Oil (d) None of these

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(1)

(P.T.O.)

(viii) It is a organic pollutant :

- (a) DDT (b) Cyanides
(c) Sulphates (d) None of these

(ix) It is a hydrocyclic organic compound, consisting of a five-membered aromatic ring with four carbon atoms and one oxygen :

- (a) Benzene (b) Furans
(c) Acrylamide (d) None of these

(x) Method of pest control that completely fills an area with gaseous pesticides :

- (a) Dioxins (b) Carcinogens
(c) Fumigation (d) All of these

2. Explain any five :

3×5=5

- (a) Nutraceuticals (b) Principles of food toxicology
(c) Proteins as functional ingredient (d) Toxicants in plants
(e) Carcinogens (f) Types of flavours
(g) Antioxidants

Section-B

7×5=35

Note : Attempt any *five* questions. Each question carries equal marks.

1. What are food additives? Write classification and functions of them.
2. Explain in detail about extraction techniques of flavour and flavour emulsions.
3. Describe the functional properties and applications of lipids in food as nutraceuticals.
4. Write definition, scope and general principles of food toxicology.
5. What type of toxicants formed during food processing and packaging? Write their effect on health.
6. Define nutraceuticals. Write their role in human health care.