

B.Tech.
2019
7th Sem

B.TECH. FOOD TECHNOLOGY
VII Semester Examination 2019
Course Code- BFTC- 706
Course Title –Flavour Technology

Roll No:

TIME: 3 hours

Max. Marks: 70

Note: 1. Answer all the questions in Section-A.

2. Answer any four questions in Section- B.

Section A (5*6=30)

- 1) State the following: (6*1)
- a) Sensory test for making comparisons of food samples on the basis of single characteristic.....
 - b) Name the lachrymator compound present in onions.....
 - c)is the main source of pungency in horseradish.
 - d)is responsible for banana flavor.
 - e)imparts bitterness to cocoa.
 - f)imparts golden "brown bread crust aroma".
- 2) What do you understand by the following?
- a) Encapsulation (3M)
 - b) Asaigency (3M)
- 3) Explain:
- a) Qualitative and Quantitative food quality attributes (3M)
 - b) Paired Comparison and Triangle Test for sensory analysis (3M)
- 4) List the Flavour compounds in the following
- a) Oregano, rosemary, thyme, peppermint (2M)
 - b) Turmeric, ginger, fennel, cumin, anise, all spice, cinnamon, clove (4M)
- 5) Write short note on:
- a) Factors influencing the food preferences in consumer (3M)
 - b) Flavour compounds in raspberry and strawberry (3M)

Section B (4*10=40)

- 1) Briefly discuss the flavor volatiles from different dairy products and fruits and vegetables. (10M)
- 2) Explain: Flavor perception through gustation and olfaction (10M)
- 3) Discuss the important compounds responsible for flavor in meat products and seafoods. (10M)
- 4) Explain the processing of saffron and pepper (10M)
- 5) With respect to Flavors in food, discuss the extraction methods and instrumental analysis. (10M)
- 6) Write a brief note on the different encapsulation techniques (10M)