



Department of Food Technology
School of Interdisciplinary Sciences and Technology
Jamia Hamdard, New Delhi-110062

END SEMESTER EXAMINATION (December, 2025).
BTech Food Technology (VII Sem)

Paper Title: Food Additives

Paper Code: BFTG-705

Time allotted: 2Hrs 30Min

Max Marks: 60

Important: At the END, mention how many questions from each section you have attempted.

Note: Write to the point. Do not insert margins in the answer sheet. Before answering make sure you have mentioned the Question No. & Section. No continuation sheets will be provided.

Section-A (2 Marks each, Attempt All)

Questions

Mapping

- | | |
|---|---------------------------|
| Q1. Stevia is _____ times sweeter than Sucralose? | g
PO1: /CO:1 |
| Q2. What type of food additives are used in processed RTE sour candies? | PO4: /CO:3 |
| Q3. Using chemical additives is important for shelf life extension but equally health alarming. Justify this statement. | PO3: /CO: 3
PO1: /CO:2 |
| Q4. Explain the importance of selecting an appropriate encapsulating material. | PO4: /CO:3 |
| Q5. Name four commonly used Food Colors with FDC codes? | |

Section- B (Attempt any 6) (5 Marks Each)

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|--|-------------|
| Q6. Write E number & INS of commonly used Food Additives. | PO:4 /CO:4 |
| Q7. What is the role of Butylated Hydroxy Quinone in Food Processing. | PO:3/CO:3 |
| Q8. Explain the role of Stabilizers and Thickeners in Food. | PO:4 /CO:4 |
| Q9. Write various types of flavors generated during cheese and chocolate making. | PO:1 /CO:2 |
| Q10. Write few analytical methods used for detection of Food Additives. | PO:3 /CO:4 |
| Q11. Explain use of Glazing agents in Chewing Manufacturing. | PO:4 /CO:3 |
| Q12. Make a chart illustrating various types of Non-nutritive sweeteners. | PO:2 /CO: 3 |

PTO

BTech,
7th Sem,
2025
10.12.25

Roll No.....

Section C (Attempt any 2) (10 Marks Each)

PO:1 /CO:1

Q13.Explain in detail micro-encapsulation, its importance. And concept of targeted delivery in encapsulated food supplements.

PO:3/CO: 2

Q14.What are Food Colors? Explain the concept of stability of synthetic colors over natural

PO:2 /CO:3

Q15.Explain in detail various methods for extraction of Flavors.

PO:4 /CO:4

Q16. Discuss in detail classification and functions of Food Additives.