

B.Tech.
2023
7th Sem

B.TECH. FOOD TECHNOLOGY
Sessional-I Examination, 2023
Course Code- BFTG- 709
Course Title - Food Additives

TIME: 1 hour

Max. Marks: 30

Section A (5*2=10M)

Answer all the questions

- Q1 Define additives. (2M)
- Q2. Briefly explain the function of additives in food. (2M)
- Q3. What is the primary purpose of using anticaking agents in food. (2M)
- Q4. What do you understand by zero calorie sweetener? (2M)
- Q5. Mention few examples of anticaking agents. (2M)

Section B (5*2=10M)

Discuss the role of the following (**any two**) in food industry with suitable examples

- Q1. Hydrocolloids (5M)
- Q2. Humectants (5M)
- Q3. Curing agents (5M)

Section C (10*2=20M)

Answer **any one** of the following

- Q1. Write in detail about the FDA approved non-nutritive sweeteners. (10M)
- Q2. Discuss in detail the mechanism of action of chemical & biological leavening agents in food products with suitable examples of each. (10M)

Section	Q1	Q2	Q3	Q4	Q5
Section A	CO1; PO3, PO5	CO1; PO3, PO5	CO2 ; PO3, PO5	CO2; PO3, PO5	CO2; PO3, PO5
Section B	CO2, PO3, PO5	CO2, PO3, PO5	CO2; PO3, PO5		
Section C	CO2; PO3, PO5	CO2; PO3, PO5	CO2; PO3, PO5		