

B.Tech

2020

7th Sem.

B.TECH FOOD TECHNOLOGY
VII Semester Examination 2020
Course Code- BFTC- 705
Course Title – Flavour Technology

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) Write short note on:
 - a) volatile compounds in citrus fruits. (3M)
 - b) Why aqua cultured sea foods exhibit aromas and flavors quite different from their wild counterparts? (3M)
- 2) Explain:
 - a) Consumer's concept of quality (3M)
 - b) AH/B theory for sweetness (3M)
- 3) Define the following
 - a) Odour (2M)
 - b) Odour threshold (2M)
 - c) Odour fatigue (2M)
- 4) What do you understand by the following
 - a) Natural, Nature-identical synthetic Flavors (3M)
 - b) Food Quality attributes (3M)
- 5) Explain the processing of saffron. (6M)

Section B (4*10=40)

- 1) Briefly discuss the following (5*2)
 - a. Flavor volatiles from fats and oils
 - b. Flavor volatiles in Allium species
- 2) Discuss the different taste substances. Give a detailed account of flavor perception through gustation (10M)
- 3) Give a detailed account of flavor perception through olfaction. Discuss the importance of olfaction and olfactory abnormalities. (10M)
- 4) Discuss the different instrumental analytical methods of flavor determination in foods. (10M)
- 5) Explain in detail the methods of sensory evaluation of foods. (10M)
- 6) List the important flavor compounds of any 12 spices and 8 herbs respectively (10M)