



Department of Food Technology
School of Interdisciplinary Sciences and Technology
Jamia Hamdard, New Delhi-110062
END-TERM SEM EXAMINATION (Dec, 2024)

B.TECH FT VII SEM

Paper Title: **Food Additives**

Paper Code: **BFTG-709**

Time allotted: **3Hrs.**

Max Marks: **75**

Important: At the END, mention the number of questions attempted from each section.

*Note: Write to the point. Do not insert margins in the answer sheet. Make sure to mention question no. and section before attempting. **

Use only Blue pen for writing.

Section-A (2 Marks each, Attempt all eight questions), (2*8= 16)

Questions

Mapping

Q1). What is Micro-encapsulation?

Q2). Why are synthetic colours added during food processing?

Q3). Name four encapsulating materials.

Q4). Mention FSSAI's labelling requirement for addition of Food Colours.

Q5). Tartrazine = INS _____, Sunset Yellow = INS _____,

Brilliant Blue = INS _____

Q6). Curcumin, carmine, anthocyanins, and carotenoids are extracted from?

Q7). Name four Sequestrants.

Q8). What are Food Additives?

PO:4	CO:1
PO:1	CO:2, CO3
PO:2	CO:3
PO:4	CO:4
PO:2	CO:5
PO3	CO2
PO1	CO3
PO2	CO1,CO2

Section- B (Attempt any 7) (5 Marks Each) (5*7 = 35)

Q9). Explain Colour retention agents with examples.

Q10). What are Hydrocolloids? Name five HC's used during food processing.

Q11). Name eight categories of Food Additives.

Q12). Explain regulatory aspects of Food Colour.

Q13). Explain Glazing Agents and its three types.

Q14). Explain Food Micro-encapsulation and its purpose.

Q15). Mention five important points in toxicological evaluation of Food Additives.

Q16). What are emulsifiers and stabilizers?

Q17). Explain Maceration process for extraction.

PO:3	CO:2
PO:4	CO:4
PO:2	CO:1
PO:4	CO:4
PO:2	CO:3,2
PO:1	CO:1
PO:3	CO:2
PO:1	CO: 3
PO4	CO4

P.T.O. →

Section C (Attempt any 2) (12 Marks Each) 2*12= 24)

Q17). Explain in detail Food Additives, its categories; Food preservatives, and its types.

Q18). Explain in detail Food colours, its types with examples. Also mention regulatory aspect, labelling requirements.

Q19). Name various methods of extraction for Essential Oil, and discuss in detail any two with the help of a diagram.

Q20). Mention the common techniques used in micro-encapsulation. Explain its spray drying process, solvent evaporation method and thermal gelation technique.

PO:1	CO:1
PO:2	CO:3
PO3	CO3,4
PO:5	CO:4