

2023
7th Sem

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

TIME: 1 hour

Max. Marks: 30

Section A (2*5=10M)

Answer all the questions

- Q1. Define flavor enhancers with few examples. (2M)
- Q2. What is the importance of food flavors in context to consumers. (2M)
- Q3. Why the flavors of aqua cultured shrimp differ substantially from those encountered by free-roaming wild counterparts. (2M)
- Q4. What do you understand by AH/B theory? (2M)
- Q5. Enlist flavor compounds in any four spices & herbs. (2M)

Section B (5*2=10M)

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

- Q1. Flour Improvers (5M)
- Q2. Stabilizers & Thickeners (5M)
- Q3. Glazing Agents (5M)

Section C (10*2=20M)

Answer **any one** of the following

- Q1. Explain different techniques for extraction of essential oils. (10M)
- Q2. What compounds are responsible for the flavors of (10M)
- (a) onion and garlic
- (b) tea & coffee

Section	Q1	Q2	Q3	Q4	Q5
Section A	CO1; Po2, PO3, PO5	CO1; PO3, PO5	CO2 ; Po2, PO3, PO5	CO2; PO3, PO5	CO2; PO3, PO5
Section B	CO1, CO2, PO2, PO3, PO5	CO1, CO2, PO2, PO3, PO5	CO1, CO2, PO2, PO3, PO5		
Section C	CO2; PO3, PO5	CO2; PO3, PO5	CO2; PO3, PO5		