

Office Copy
2023
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B. Tech

Department of Food Technology
School of Interdisciplinary Sciences and Technology
Jamia Hamdard, New Delhi-110062
B. TECH FOOD TECHNOLOGY, End Semester Examination, 2023
Course Title – Food Additives (BFTG- 709)

Time: 3 Hours

Max Marks 75

Section A (Answer all the questions)

15M

- Q1. a). What is Shallenberger and Acree theory for taste substances? (2M) [CO1: PO1.5]
b). Discuss the application of anticaking agents in food industry. (2M) [CO1: PO4.5]
c). Write a short note on encapsulating materials. (2M) [CO2: PO4.8]
d). What compounds elicits the umami taste sensation? (2M) [CO1: PO3.4]
e). Enlist important flavour compounds in any four herbs. (2M) [CO2: PO1.2]
f). State the flavour compounds in pepper & turmeric. (2M) [CO2: PO1.2]
g). The fresh fish exhibits delicate aromas and flavors quite different from frozen one.
Comment. (2M) [CO2: PO1]
h). The pungency of fresh ginger is caused by..... & (1M) [CO2: PO2]

Section B (Answer any five questions)

5*6=30M

- Q2. Discuss the role of flavour enhancers in food industry. (6M) [CO1: PO1.5]
Q3. What are curing agents? Why they are added in food products? (6M) [CO2: PO2.3]
Q4. Tea & Coffee are stimulating beverages and are known for their aroma. What compounds are responsible for their distinguished aroma and taste? (6M) [CO2: PO2.3]
Q5. Explain the flavour chemistry behind the *Allium* species. (6M) [CO2: PO2.3]
Q6. Describe the role of stabilizers and thickeners in food industry. (6M) [CO2: PO2.4]
Q7. What technological purpose do emulsifiers serve? Explain in detail. (6M) [CO2: PO1.3]
Q8. What flavour compounds contribute to the aroma of raw and cooked meat and sea foods? (6M) [CO2: PO2]

Section C (Attempt any two questions)

2*15=30M

- Q10. Provide a detailed insight about different types of FDA approved non-nutritive sweeteners and their health implications (15M) [CO2: PO4.5.6]
Q11. Elaborate the significance and different methods of coating bioactive compounds with suitable examples. (15M) [CO2: PO2.3]
Q12. Provide a comprehensive overview of different techniques for extraction of essential oils & oleoresins. (15M) [CO1: PO4.5.4]
Q13. Investigate the significance of toxicological evaluation of food additives. (15M) [CO4: PO5]