

Food Chemistry (BFTC-301)

Sessional 1

B.Tech.
3rd Sem.
2021

Date:01/11/2021

Answer All the questions

Max Marks:20

Q1) Define browning & its types. Justify how browning is desirable or non-desirable in food processing industry. (7M)

Q2). What do you understand by the term Gelatinisation and Retrogradation? How does they affect food quality? (7M)

Q3) Discuss the structure of Starch and Sucrose. (3M)

Q4) Explain reducing & non-reducing sugars. (3M)