

Mugberia G. Mahavidyalaya
Dept. of Food Technology and Nutrition
Program: B.Voc (Food Processing)
Paper- Food Additives and Ingredients (BVFPS104T)
[Theory]

Full Marks: 30 Time: 2 Hours

The figures in the margin indicate full marks. Candidates are required to give their answers in their own words as far as practicable.

- a. Answer any five questions. 5x2
- a) Define antioxidant. Write the types of antioxidant with example.
 - b) What is EDTA?
 - c) Write the difference between class I and class II preservatives.
 - d) What is GM food?
 - e) Which species has anti diabetic properties? Write its use.
 - f) What is MSG? Write its source and uses.
 - g) Write the artistic approach for flavor creation and mention its disadvantage.
 - h) Match the following
 - I. Queen I. Turmeric
 - II. King II. Pepper
 - III. Curcumin III. *Bixa orellena*
 - IV. Bixin IV. Cardamom
2. Answer any two questions 2x5
- a. Discuss briefly the processing of turmeric and mention its use in various sector (2.5+2.5)
 - b. Why essential oils are essential? Discuss some suitable points to support your answer. (2+3)
 - c. Write a short note on humectants and anti-caking agent. (2.5+2.5)
 - d. Write a short note Non-nutritive sweetener.
3. Answer any one question 10x1
- a. What is MPC? Write the functional characteristics and application of MPC (2+3+5)
 - b. Discuss briefly various methods of flavor extraction.