

**Mugberia G. Mahavidyalaya**  
**Dept. of Food Technology and Nutrition**  
**Program: B.Voc (Food Processing)**  
**Paper- Food Additives and Ingredients (BVFPS104P)**  
**[Practical]**  
Full Marks: 30 Time: 3 Hours

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

Answer all questions.

1. Describe the detection procedures of papaya seed in black pepper, artificial/ water soluble synthetic color in chilli powder and starch in asafetida. (7.5)
2. Discuss the procedure for the identification of oil soluble colors. (7.5)
3. Viva (10)
4. Practical note book submission (5)