

BIRLA INSTITUTE OF TECHNOLOGY, MESRA, RANCHI
(END SEMESTER EXAMINATION)

CLASS: IMSc
BRANCH: FOOD TECHNOLOGY

SEMESTER : IX
SESSION : MO/2025

SUBJECT: FT501 FLAVOUR CHEMISTRY AND TECHNOLOGY

TIME: 3 Hours

FULL MARKS: 50

INSTRUCTIONS:

1. The question paper contains 5 questions each of 10 marks and total 50 marks.
 2. Attempt all questions.
 3. The missing data, if any, may be assumed suitably.
 4. Before attempting the question paper, be sure that you have got the correct question paper.
 5. Tables/Data hand book/Graph paper etc. to be supplied to the candidates in the examination hall.
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		CO	BL
Q.1(a)	Explain how off flavour arises due to lipid oxidation.	[5] 1	1
Q.1(b)	Write a short note on the analysis of taste substances.	[5] 1	1
Q.2(a)	Elaborate the pungent substances of ginger and capsicum	[5] 2	1
Q.2(b)	Explain the thermal isomerization during wort boiling.	[5] 2	2
Q.3(a)	Describe the pathway of enzymatic degradation of lipids in disrupted tomato fruits.	[5] 3	1
Q.3(b)	Explain the amino acid metabolism in fruits.	[5] 3	1
Q.4(a)	Classify Herbs a) based on Plant Part b) Sensory Character c) Flavor character	[5] 4	4
Q.4(b)	Elaborate the milling process of spices.	[5] 4	1
Q.5(a)	Explain the process of creating flavour.	[5] 5	1
Q.5(b)	Explain the process of the production of cocoa powder.	[5] 5	1

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