

**BIRLA INSTITUTE OF TECHNOLOGY, MESRA, RANCHI
(MID SEMESTER EXAMINATION)**

**CLASS: IMF
BRANCH: FOOD TECHNOLOGY**

**SEMESTER: VI
SESSION : SP/2019**

SUBJECT : IMF6007 FOOD ADDITIVES AND INGREDIENTS

TIME: 1.5 HOURS

FULL MARKS: 25

INSTRUCTIONS:

1. The total marks of the questions are 30.
 2. Candidates may attempt for all 30 marks.
 3. In those cases where the marks obtained exceed 25 marks, the excess will be ignored.
 4. Before attempting the question paper, be sure that you have got the correct question paper.
 5. The missing data, if any, may be assumed suitably.
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- Q1 (a) What do you mean by food additives? [2]
(b) Classify the food additives. [3]
- Q2 (a) What is flour improver? [2]
(b) Discuss the safety evaluation of food additives. [3]
- Q3 (a) What do you mean by humectants? [2]
(b) What do you mean by chelating agent? [3]
- Q4 (a) Define preservatives. [2]
(b) Describe the natural antioxidant and synthetic antioxidants in the terms of food additives. [3]
- Q5 (a) Differentiate between natural and artificial colour. [2]
(b) Write down the factors affecting the stability of flavours. [3]
- Q6 (a) What are the important criteria for understanding flavour stability? [2]
(b) What is lipid oxidation with respect to stability of food flavours during processing? [3]

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