

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

**CLASS: FOOD TECH
BRANCH: IMSC. FT**

**SEMESTER: VI
SESSION: SP/2020**

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.
 6. Tables/Data hand book/Graph paper etc. to be supplied to the candidates in the examination hall.
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- Q1 (a) Write down the significance of food additives. [2]
(b) What are the disadvantages of food additives? [3]
- Q2 (a) Describe the effect of food preservatives. [2]
(b) Classify the food additives. [3]
- Q3 (a) What do you mean by chelating agents? [2]
(b) Write short notes on antioxidants. [3]
- Q4 (a) What are emulsifiers? [2]
(b) Describe the term in flavour and flavour enhancers. [3]
- Q5 (a) Write down the effect of non-thermal processes. [2]
(b) What are the pathway for chemical changes flavour during process? [3]
- Q6 (a) Differentiate between colours and thickeners. [2]
(b) Describe the different classes of flavours. [3]

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