

(M) 04/01/2025 Library

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Your Roll No. : 04.01.2025(M)

Sl. No. of Q. Paper : 3881

Unique Paper Code : 2176000002

Name of the Paper : SEC. Chemistry of food  
Flavors and Colours

Name of the Course : All undergraduate  
courses

Semester : I/III/V

Time : 1 Hour

Maximum Marks : 30

**Instructions for Candidates :**

- (a) Write your Roll No. on the top immediately on receipt of this question paper.
- (b) Attempt any **TWO** questions out of **four**.

1. (a) What are the basic types of taste ? Explain the molecular theory of sweetness ?

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(b) Describe the structure and physiology of taste organs ? Also give the mechanism of taste and odour perception ?

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(c) What are some different odour and sensations besides the basic types? 5

2. (a) How do nutritive sweeteners differ from non-nutritive sweeteners? 5

(b) What is the structure and importance of Aspartame and Saccharin sweeteners? 5

(c) Discuss the concepts of inhibition and enhancement of taste in certain compounds? 5

3. (a) What is maillard browning? How it is important in food industries? 5

(b) Explain the term "rancidity"? What damage is caused by rancidity? What measure should be taken to prevent it in food? 5

(c) Difference between enzymic browning and non enzymic browning? 5

4. (a) Discuss the importance and classification of food colours? 5

(b) What makes lakes differ from dyes? Give an example of natural and synthetic dyes? 5

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(c) What are pigments? Which pigments are present in tomato, orange, and carrot? 5

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