

No. of Printed Pages : 4

Roll No.

221152

**5th Sem. / Food Technology
Subject : Food Additives, Spices & Condiments**

Time : 3 Hrs.

M.M. : 60

SECTION-A

Note: Multiple Choice Questions. All Questions are compulsory. (6x1=6)

- Q.1 Terpenoids, flavonoids, sulfur compounds are used as
- a) Colouring compounds
 - b) Flavouring compounds
 - c) Chelating compounds
 - d) None of these
- Q.2 Acetic acid can be used as
- a) Acidulant b) Preservative
 - c) Both d) None of these
- Q.3 Acid found in vinegar is
- a) Lactic b) Acetic
 - c) Citric d) All of these
- Q.4 Which of the following acid is widely used in pickle industry?
- a) Malic b) Acetic
 - c) Fumaric d) All of these

- Q.5 Which of the following is natural colour?
a) Carotenoids b) Annatto
c) Anthocyanin d) All of these

- Q.6 Which of the following is not a spice?
a) Ajwain b) Vanilla
c) Dill d) All are spices

Section-B

Note: Objective/Completion type questions. All questions are compulsory. $(6 \times 1 = 6)$

- Q.7 Humectants are moisture retention agents. (True/False)
Q.8 _____ is known as king of spices.
Q.9 MSG stands for _____.
Q.10 Four basic types of taste are _____.
Q.11 Most common chelating agent used in foods.
Q.12 A substance that is added to fats or fat containing foods to retard oxidation _____.

Section-C

Note: Short answer type Question. Attempt any eight questions out of Ten Questions. $(8 \times 4 = 32)$

- Q.13 Explain the term "Food additives" with suitable examples.
Q.14 Explain the role of emulsifiers in food processing. List common emulsifier used in food industry.

- Q.15 Differentiate between spices and condiments with suitable examples of each.
Q.16 Classify food additives on basis of their functions in food.
Q.17 Explain the role of food preservatives in controlling food spoilage.
Q.18 Explain the role of spices in food products.
Q.19 Define and classify condiments.
Q.20 Briefly explain the importance of flavour in food producing.
Q.21 How colorants effect food quality? Explain briefly.
Q.22 Briefly explain class I preservatives with suitable examples.

Section-D

Note: Long answer questions. Attempt any two question out of three Questions. $(2 \times 8 = 16)$

- Q.23 Explain commonly used spices and condiments in Indian cuisine in detail.
Q.24 Explain the types of additives, their roles in food preservation, and their impact on flavor, texture, and appearance.
Q.25 Explain in detail the emerging trends and innovations in the use of spices and condiments