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Roll No

PY-804(C)**B.Pharmacy VIII Semester**

Examination, June 2017

Food and Nutraceutical Technology**(Elective - I)****Time : Three Hours****Maximum Marks : 70**

- Note:** i) Attempt any five questions.
ii) All questions carry equal marks.

1. Write down sources and role of Tocotrienols, polyunsaturated fatty acids, sphingolipids, lecithin, choline and terpenoids.
2. What are Nutritive and Non-nutritive food components? What are effects of processing on nutrients? What are Probiotics and Prebiotics.
3. Write down properties, Structure and functions of Glucosamine, Octacosanol, Lycopene, Carnitine and Melatonin.
4. Write Principles and Techniques of food processing. Describe methods to enhance food stability.

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5. What are different ways of Contamination of food and spoilage? Define food borne infections and intoxications.
6. Describe various methods of food preservation with special reference to radiation.
7. Short note on any four of the following:
 - a) Use of Proanthocyanidins, Grape products and flaxseed oil as Nutraceuticals.
 - b) The prevention of Food Adulteration Act 1954
 - c) The Food Safety and Standards Act, 2006
 - d) FPO regulations and Green Label certification.
 - e) Legal status of food irradiation
 - f) Milk and Dairy products as Functional foods.

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