



KERALA AGRICULTURAL UNIVERSITY
B.Tech.(Food Technology) 2021 Admission
III Semester Final Examination – February 2023

Pafe.2109

Food Additives and Preservatives (1+1)

Marks: 50
Time: 2 hours

I State True or False (10x1=10)

1. Enzymes are proteins.
2. Azo dyes are natural food colorants.
3. Cornstarch is emulsifier.
4. Sorbitol is a protein used as food ingredient.
5. Molasses is a nonnutritive sweetener.

Fill in the blanks

6. Butylated hydroxyanisole (BHA) and butylated hydroxytoluene (BHT) are _____.
7. _____ and _____ are inorganic colorants.

Answer the following

8. Define acceptable daily intake (ADI).
9. Write the uses of humectants
10. Write expansion of GRAS.

II Write short notes on ANY FIVE of the following (5x2=10)

1. Briefly describe about the importance of preservatives.
2. Write four examples of antimicrobial agents.
3. Briefly describe about anticaking agents.
4. Why fat substitutes are required in foods?
5. Briefly describe about stabilizers and thickeners.
6. Define nonnutritive sweetener and write four examples.
7. Briefly describe about bleaching agents with examples.

III Answer ANY FIVE of the following (5x4=20)

1. Describe about intentional and unintentional food additives toxicity and safety.
2. Why food colors are important in foods?
3. Describe about role of salting in fish products.
4. Draw schematic diagrams of oil-in-water and water-in-oil emulsions.
5. Describe about artificial sweeteners.
6. Write about chelating agents.
7. Explain about the types of antioxidants in food.

IV Write an essay on ANY ONE of the following (1x10=10)

1. Explain about the natural and synthetic flavorings with examples.
2. Describe about the classification of food colorants.
