



KERALA AGRICULTURAL UNIVERSITY
B.Tech.(Food Technology) 2022 Admission
III Semester Final Examination – February 2024

Pafe.2114

Food Chemistry of Micronutrients (2+1)

Marks: 50
Time: 2 hours

- I Answer the following** **(10x1=10)**
1. Give an example of anticoagulant drug.
 2. What are the seven types of food flavors?
- State True or False**
3. The green pigment found in leaves is chlorophyll.
 4. Protease is a digestive enzyme.
 5. Bacteria in the large intestine convert Vitamin K² to Vitamin K¹.
- Fill in the blanks**
6. Anemia in woman found due to deficiency.
 7. What is the full form for DHA.....
 8. Retinal is converted to Retinol by the enzyme known as
 9. The other name for H vitamin is
 10. When hemoglobin is oxidized, it turns into a brown pigment called.....
- II Write short notes on ANY FIVE of the following** **(5x2=10)**
1. Give some examples of foods which are rich in zinc and selenium.
 2. What is fluorosis?
 3. What are the deficiency diseases associated with vitamin A?
 4. What is synthetic color?
 5. Why the water soluble vitamins in the food losses after cooking?
 6. What do you mean by 'taste modifier'?
 7. What is the role of endogenous enzymes in food quality?
- III Answer ANY FIVE of the following** **(5x4=20)**
1. Write the difference between hypothyroidism and hyperthyroidism.
 2. Describe the metabolic function of vitamin D.
 3. What is the sensation of taste?
 4. What is the role of Protease in food processing?
 5. Define the role of anthocyanins as a natural food pigment.
 6. Describe the anti-nutrient constituents found in pulses.
 7. What is food fortification?
- IV Write an essay on ANY ONE of the following** **(1x10=10)**
1. Define the term 'Vitamin' and describe how fat soluble vitamins are essential for human body?
 2. Write the role of minerals in the growth and development of human being. Describe the role of macro minerals in our diet.
