



KERALA AGRICULTURAL UNIVERSITY
B.Tech.(Food Technology) 2020 Admission
III Semester Final Examination- March 2022

Pafe.2109

Food Additives and Preservatives (1+1)

Marks: 50
Time: 2 hours

I Choose the correct answer

(10x1=10)

- Which additives are used for the purpose of restoring nutrients lost or degraded during production?
 - nutritional additives
 - processing agents
 - preservatives
 - sensory agents
- _____are used to maintain a uniform dispersion of one liquid in another, such as oil in water.
 - Hydrophobic
 - Emulsifiers
 - Mayonnaise
 - Stabilizers
- A substance intentionally added that preserves flavour and improves taste is called _____.
 - Food additive
 - Food adulterant
 - Food contaminant
 - Food material
- Which is probably the oldest known antimicrobial agent?
 - NaOH
 - NaBr
 - NaCl
 - NAH
- Which sentence is untrue?
 - GRAS stands for generally recognized as safe
 - Boric acid has been banned
 - High levels of MSG leads to Chinese Restaurant Syndrome
 - Food additives need not be numbered or labelled
- Specific enzymes may also carry out the oxidation of many food molecules.
 - TRUE
 - FALSE
 - Can be true or false
 - Can not say
- How many general categories of food additives?
 - 2
 - 3
 - 4
 - 5

8. The products of autoxidation, called?
 - A. radical scavengers
 - B. derivatives
 - C. butylated hydroxytoluene
 - D. free radicals
9. Statement 1: Stabilizers, Emulsifiers are certain examples of food additives.
Statement 2: Antioxidant is a class of food additive.
 - A. True, False
 - B. True, True
 - C. False, False
 - D. False, True
10. Which of the following is NOT a function of a food additive _____?
 - A. To maintain product consistency
 - B. Maintain nutritive value
 - C. Controlling acidity/alkalinity
 - D. None of the mentioned

II Write short notes on ANY FIVE of the following

(5x2=10)

1. What are fat substitutes?
2. Write a note on maturing agents for food preparation.
3. Write a note on chelating agents.
4. Expand AGMARK.
5. Write a note on Emulsifiers.
6. Define leavening agents.
7. What are stabilizers and thickeners?

III Answer ANY FIVE of the following

(5x4=20)

1. Write a note on classification of food colors.
2. Give a note on role and mode of action of salts in food preservation.
3. Tabulate the toxic effects of some metals.
4. Tabulate the different types of class I and Class II preservatives.
5. Write a note on flavouring agent.
6. Write a note on different types of natural sweeteners.
7. Write a note on food additives and the health impacts.

IV Write an essay on ANY ONE of the following

(1x10=10)

1. What are enzymes? How enzymes are produced? Give a note on the application of enzymes in food industry with examples.
2. Write a detailed note on Use of glutamate in foods and regulations
