



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

Pafe.2114

Food Chemistry of Micronutrients (2+1)

Marks: 50
Time: 2 hours

I Match the following

(10x1=10)

- | | |
|---------------------|---------------------------|
| 1. Lecithin | A Antioxidant |
| 2. Bixin | B Non-nutritive sweetener |
| 3. EDTA | C Anticaking agent |
| 4. BHT | D Chelating agent |
| 5. Saccharin | E Flour bleaching agent |
| 6. Benzoyl peroxide | F Stabilizer |
| 7. Calcium silicate | G Nutrient supplement |
| 8. Benzoic acid | H Emulsifier |
| 9. Potassium Iodide | I Red pigment |
| 10. Carrageenan | J Anti-microbial agent |

II Write short notes on ANY FIVE of the following

(5x2=10)

1. Effects of processing on vitamins
2. Note on protease.
3. chlorophyll pigments and its sources
4. Functions and deficiency disease of thiamin
5. Write note on betalains.
6. Explain regulatory use of regulatory dyes.
7. Functions and deficiency disease of calcium and phosphorous

III Answer ANY FIVE of the following

(5x4=20)

1. Role and types of emulsifier in food processing
2. Losses in colour during thermal processing
3. Note on flavonoids.
4. Explain theories of olfaction.
5. Write note on types and functions of anti-caking agents.
6. Explain technology for retention of natural colours of food stuffs.
7. Role of endogenous enzymes in food quality

IV Write an essay on ANY ONE of the following

(1x10=10)

1. Explain types of food additives and their role in food processing.
2. Optimization and retention of minerals
