



**KERALA AGRICULTURAL UNIVERSITY**  
**B.Tech.(Food Technology) 2023 Admission**  
**III Semester Final Examination – January 2025**

Pafe.2109

Food Additives and Preservatives (1+1)

Marks: 50  
Time: 2 hours

- I Choose the correct answer (10x1=10)**
1. \_\_\_\_\_ help in maintaining/controlling the acidic/alkaline changes during food processing and hence maintain flavor and stability.  
A. Buffering agents  
B. Sequestrants  
C. Anti-caking agents  
D. Anti-foaming agents
  2. Statement 1: Preservatives are food additives.  
Statement 2: Sweeteners consist of calorie, low-calorie and non-calorie sweeteners.  
A. True, False  
B. True, True  
C. False, False  
D. False, True
  3. Statement 1: All food additives are carcinogenic.  
Statement 2: Food additives must be avoided as far as possible.  
A. True, False  
B. True, True  
C. False, False  
D. False, True
  4. Statement 1: In the process of making certain oils, nickel is added as a catalyst.  
Statement 2: Nickel is injurious for consumption.  
A. True, False  
B. True, True  
C. False, False  
D. False, True
  5. Which of the following is an adulterant?  
A. Urea  
B. Pesticides  
C. Iron filings in tea  
D. All of the mentioned
  6. Why are adulterants added?  
A. To increase shelf-life of products. E.g.- Urea  
B. To improve flavor color and appearance  
C. To sell lesser quantity at the same price  
D. All the mentioned
  7. Choose the true statement  
A. Food storage and preservation is observed to be better/easier in parts of the world that have civilizations prevalent there  
B. Proteins are held in an emulsion state in a water system  
C. Fats are in colloidal state  
D. All of the mentioned



8. What are Sequestrants?
  - A. They are added to keep the food stable
  - B. Form a complex ion with metals like copper, iron etc
  - C. Added for color
  - D. They keep the food oxidized
9. \_\_\_\_\_ help in maintaining/controlling the acidic/alkaline changes during food processing and hence maintain flavor and stability.
  - A. Buffering agents
  - B. Sequestrants
  - C. Anti-caking agents
  - D. Anti-foaming agents
10. Statement 1 : Preservatives are food additives.  
Statement 2 : Sweeteners consist of calorie, low-calorie and non-calorie sweeteners.
  - A. True, False
  - B. True, True
  - C. False, False
  - D. False, True

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

1. Define Adulterant.
2. Expand HACCP.
3. What are pesticides?
4. Write a note on antioxidants.
5. Write a note on bleaching agents.
6. Define toxicology.
7. What is a flavor Enhancer?

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

1. Write a note on Classification of Food Additives.
2. What are the functions of food additives?
3. Write a note on different types of food colors.
4. What are the advantages of food colors?
5. Write a note on Firming Agents.
6. Write a note on Emulsifiers.
7. Write a note on acidity regulators.

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

1. Give a detail on Functional Classification of Food Additives.
2. Write a detailed note on different types of acidity regulators.

\*\*\*\*\*