

M.Sc. DEGREE EXAMINATION, NOVEMBER 2018
I Year I Semester
CORE MAJOR-PAPER I
ADVANCED FOOD SCIENCE

Time : 3 Hours

Max.marks :75

Section A ($10 \times 2 = 20$) Marks

Answer any **TEN** questions

1. What is the structure and composition of starch?
2. Explain the term dextrinization.
3. Mention few reasons for losses during post harvest.
4. What is the superiority of olive oil over other oils?
5. Bring out the effect of polyphenols on fruit quality.
6. What is caramel?
7. Mention the different types of proteins present in egg white.
8. Bring out the importance of whey protein concentrate in cookery.
9. Explain ripening in meat.
10. What are chelating agents?
11. Comment on the role of colours in food products.
12. List few artificial sweeteners.

Section B ($5 \times 5 = 25$) Marks

Answer any **FIVE** questions

13. Explain the factors affecting gelatinization.
14. What are the techniques adopted to overcome post harvest losses?
15. Define smoking point of fat. What changes occur in fat on heating?
16. Explain how enzymatic browning of fruits be prevented.
17. Write a note nutritive value green leafy vegetables.
18. Discuss the factors affecting milk coagulation.
19. Narrate the role of natural and artificial sweeteners in food industry.

Section C ($3 \times 10 = 30$) Marks

Answer any **THREE** questions

20. Discuss the antinutritional factors of pulses.
21. Explain the types and the changes that take place during rancidity. How do you prevent rancidity in fats?
22.
 - a. Classify pigments present in fruits and vegetables.
 - b. Discuss the effect of cooking acid and alkali on pigments and texture of vegetables.
23. Discuss in detail the post mortem changes that occur in meat. Add a note on the different methods used in tenderizing meat.
24. What are food additives? Explain in detail the function and uses of food additives during food processing.

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