

M.Sc. DEGREE EXAMINATION, NOVEMBER 2019
I Year I Semester
Advanced Food Science

Time : 3 Hours

Max.marks :75

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

Answer any **TEN** questions

1. Define Millets as nutricereals
2. What are textured vegetable protein
3. Write to a note on cold chain storage.
4. Define Fat substitutes.
5. Classify vegetables.
6. Give note on Pectin.
7. What is Coagulation of milk?
8. Effect of sugar on foam formation - comment
9. Enlist the Essential flavour compounds in spices.
10. What are Modified starches?
11. List out the Natural colorants in foods.
12. Differentiate between pulses and legumes.

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

Answer any **FIVE** questions

13. Write a note on dextrinization and gelatinization.
14. Give a brief note on rancidity of fat.
15. Tabulate the stages of sugar cookery.
16. Draw the structure of egg.
17. Classify food additives.
18. Briefly explain the effect of cooking on colour and texture of vegetables.
19. Explain the advantages and disadvantages of artificial sweeteners.

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

Answer any **THREE** questions

20. Elaborately explain the toxic constituents in pulses and its effects in humans.
21. Explain the reasons for losses during post harvest and highlight the various techniques to overcome it.
22. Give a detailed note on enzymatic and non enzymatic browning.
23. Describe the post-mortem changes in meat, ripening and tenderization of meat
24. Briefly explain the role of food additives in food industry.

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