

**SHRIMATHI DEVKUNVAR NANALAL BHATT VAISHNAV COLLEGE FOR WOMEN
(AUTONOMOUS)**

**(Affiliated to the University of Madras and Re-accredited with 'A+' Grade by NAAC)
Chromepet, Chennai — 600 044.**

M.Sc. - END SEMESTER EXAMINATIONS NOVEMBER - 2022

SEMESTER - III

20PNDET3003 - Food Product Development

Total Duration : 2 Hrs 30 Mins.

Total Marks : 60

Section A

Answer any **SIX** questions ($6 \times 5 = 30$ Marks)

1. Explain the different strategies used at the introductory stage of a new product.
2. Write a note on intellectual property rights.
3. What are the different sensory characteristics of food and how are they assessed?
4. Write any 5 objective techniques to assess the sensory properties of food.
5. State the FSSAI laws governing food packaging.
6. What are the different types of packaging materials that are commonly used?
7. List the different types of labelling.
8. How is shelf life of a product evaluated?

Section B

Part A

Answer any **TWO** questions ($2 \times 10 = 20$ Marks)

9. Elaborate on the different subjective tests that are used to evaluate a food product.
10. Write a detailed note on different types of packages with special features.
11. Explain product labelling and detail the functions and laws governing it.
12. Explain the different methods of pricing a new product.

Part B

Compulsory question ($1 \times 10 = 10$ Marks)

13. Discuss the steps in the development and standardization of a new product with an example

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