

No. of Printed Pages : 03

Roll No.

AA-803

M. Tech. EXAMINATION, May 2018

(First Semester)

(B. Scheme) (Re-appear Only)

FOOD TECHNOLOGY

FT505

Fundamentals of Food Chemistry

Time : 3 Hours]

[Maximum Marks : 75

Before answering the question-paper candidates should ensure that they have been supplied to correct and complete question-paper. No complaint, in this regard, will be entertained after the examination.

Note : Attempt *Five* questions in all, selecting at least *one* question from each Unit. All questions carry equal marks.

(2-14/5) M-AA-803

P.T.O.

Unit I

1. Describe the chemistry and stability of water soluble vitamins.
2. Write short notes on the following :
 - (a) Importance of water in food
 - (b) Fortification
 - (c) Enrichment.

Unit II

3. What do you understand by browning reaction in food ? Write its type and applications in food.
4. Write short notes on the following :
 - (a) Pectic substances
 - (b) Resistant starches
 - (c) Gums.

Unit III

5. Explain the nutritional aspects of natural and modified fats in details.

6. Write short notes on the following :

- (a) Lipolysis
- (b) Rancidity
- (c) Auto-oxidation.

Unit IV

7. Explain the following terms :

- (a) Amino acids
- (b) Denaturation of proteins

8. Define Enzymes. Explain their properties and their role in beverage and meat industry.