

[This question paper contains 3 printed pages]

Your Roll No. :

Sl. No. of Q. Paper, : **3918** **I**

Unique Paper Code : 2176000002

Name of the Paper : SEC : Chemistry of food
Flavors and Colourants

Name of the Course : **All undergraduate
courses**

Semester : I/III/V

Time : 1 Hour **Maximum Marks : 30**

Instructions for Candidates :

- (a) Write your Roll No. on the top immediately on receipt of this question paper.
 - (b) Attempt any **TWO** questions out of **four**.
 - (c) Each question carries **15** marks.
1. (a) What are the five basic tastes ? Provide examples of food items representing each.

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(b) Differentiate between enzymatic and non-enzymatic browning reactions in food.

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(c) Explain the molecular theory of sweetness and how it relates to taste perception ?

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2. (a) How can enzymatic browning in food be controlled ? Discuss in detail.

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(b) Discuss the chemical compounds responsible for the pungency of pepper and onion.

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(c) Classify natural food colorants with examples. Mention their chemical basis.

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3. (a) Discuss the structure and importance of β -Carotene in food chemistry.

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(b) Discuss the differences in structure, occurrence, and uses of lycopene and canthaxanthin

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(c) What are azo dyes ? Provide an example and its application in the food industry.

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4. Write short notes on :

(a) Indigoid dyes

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(b) FD & C dyes

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(c) Phthalein dyes

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