

This question paper contains 2 printed pages]

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S. No. of Question Paper : 3871

Unique Paper Code : 2176000002

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

Name of the Course : All Undergraduate Course

Semester : II/IV/VI

Duration : 1 Hour

Maximum Marks : 30

(Write your Roll No. on the top immediately on receipt of this question paper.)

Attempt any two questions out of four.

All questions carry equal marks.

1. (a) What are the basic types of tastes ? Give suitable example for each.
(b) Why do azo dyes show colour ? Explain with a suitable example.
(c) What is the enzymic browning and how could the enzymic browning be controlled ? 3×5
2. (a) Define the term rancidity. How can it be prevented ?
(b) Name the chemical responsible for flavour in cinnamon, mint, peppers and coriander.
(c) What are papillae and their types ? 3×5

P.T.O.

3. (a) What are non-nutritive and nutritive sweeteners ? Explain with suitable example.
- (b) What do you understand by flavour enhancers ? State the importance of flavour in food.
- (c) What are salivary glands, and how do they help enhance the taste of food ? 3×5
4. Write short notes on the following (any *three*) : 3×5
- (a) β -Carotene
- (b) Indigo Dyes
- (c) Quinoline yellow
- (d) Maillard browning.