

[This question paper contains 2 printed pages.]

**Your Roll No.....**

**Sr. No. of Question Paper : 11705                      K**

Unique Paper Code            : 2176000002

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

Name of the Course           : **All Courses**

Semester                        : I/III/V

Duration : 1 Hour                                      Maximum Marks : 30

**Instructions for Candidates**

1. Write your Roll No. on the top immediately on receipt of this question paper.
2. Attempt any **two** questions out of **four**. Each question carries equal marks.

1. (a) What is enzymatic and non- enzymatic browning?  
Illustrate your answer with suitable example.
- (b) What are salivary glands? How do they help in enhancing the taste of food?

P.T.O.

- (c) What are papillae? Discuss the different types of papillae. (5×3)
2. (a) What is “rancidity” in fats and oils? What damage does it cause?
- (b) What is Maillard browning? How is it important in food industries?
- (c) What do you understand by sensation? Explain the various types of sensations. (5×3)
3. (a) What are natural food colorants and their sources?
- (b) Define FD&C dyes and write their industry uses.
- (c) Discuss the concept of inhibition of taste. (5×3)
4. Write a short note on the following (Any three) :
- (a) Synthetic dyes
- (b) Erythrosine
- (c) Natural Flavours
- (d) Quinoline (5×3)