

[This question paper contains 2 printed pages.]

Your Roll No.....

Sr. No. of Question Paper : 4605 L

Unique Paper Code : 2176000002

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

Name of the Course : **All courses**

Semester : II/IV/VI

Duration : 1 Hours 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**.

1. (a) What is enzymatic and non- enzymatic browning?
Illustrate your answer with suitable example. (5)
- (b) What are natural food colorants and their sources? (5)
- (c) What are papillae? Discuss the different types of papillae. (5)

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2. (a) Define food pigments and explain why they are coloured. (5)
 - (b) Write the structure of riboflavin and canthaxanthin. (5)
 - (c) Explain Azo Dyes and outline the key differences between dyes and pigments. (5)
3. (a) What do you understand by flavour enhancers? State the importance of flavour in foodstuff? (5)
 - (b) What is Maillard browning? How is it important in food industries? (5)
 - (c) What is "rancidity" in fats and oils? What damage does it cause? (5)

- 1 Write the structure and uses of the following colourants: (5×3)

- (a) β -Carotene
- (b) Citrus Red
- (c) Fycopene

(500)

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