

[This question paper contains 2 printed pages.]

Your Roll No.....

Sr. No. of Question Paper : 4641

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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 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**.

1. (a) Explain the mechanism of taste with a well labelled diagram. (5)
- (b) What is molecular theory of sweetness? (5)
- (c) What are artificial sweeteners? Draw the structure of sucralose and aspartame. (5)

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2. (a) What are natural food colourants? Explain the reason for their colour. (5)
- (b) Differentiate between natural, nature-identical, and synthetic colourants with examples. (5)
- (c) Discuss properties, sources, and importance of β -carotene and canthaxanthin. (5)
3. (a) What do you understand by flavour enhancers? State the importance of flavour in food? (5)
- (b) Explain how salivary glands contribute to the mechanism of taste. (5)
- (c) Name the chemical species responsible for taste in following food items- Pepper, Coriander, Cinnamon, Peppermint. (5)
4. Write short note-on any **three** : (5×3)
- (a) Curcumin
- (b) Lycopene
- (c) Carotenoids
- (d) Indigoid dye