

[This question paper contains 2 printed pages.]

Your Roll No.....

Sr. No. of Question Paper : 4677

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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 Hours

Maximum Marks : 30

समय : 1 घण्टे

पूर्णांक : 30

Instructions for Candidates

1. Write your Roll No. at an appropriate place on receipt of this question paper.
2. Attempt any **TWO** questions out of **four**.
 1. (a) Explain how odour is perceived in the human body, and support your explanation with a suitable diagram. 5
 - (b) Explain with the help of suitable examples how variations in the molecular structure of a substance can result in different tastes. 5
 - (c) List the differences between nutritive and non-nutritive sweeteners. 5
2. (a) Classify colourants on the basis of their origin with two examples of each. 5
- (b) Write the structure of anthocyanin and chlorophyll. 5
- (c) Write the important properties and sources of anthocyanins and chlorophyll. 5
3. (a) What are the different types of browning reactions? Explain in detail. 5
- (b) How is rancidity in fats and oils caused? Which test is used to detect the rancidity? 5
- (c) Define astringency and pungency, and provide appropriate examples for each. 5

P.T.O.

4. Write the structure and uses of the following food colourants: (5x3)

(a) Quinoline Yellow

(b) Amaranth dye

(c) Riboflavin

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