

Total number of printed pages-4

53 (FPT 703) FAAL

2017

FOOD ADDITIVES AND LEGISLATION

Paper : FPT 703

Full Marks : 100

Time : Three hours

The figures in the margin indicate full marks for the questions.

Answer **any five** questions.

1. (a) Explain the working of buffer system in foods. Write one application of acids and bases as additives in foods. 7
- (b) Write a note on the low calorie and non-nutritive sweeteners. 7
- (c) Define polyols and write any one function. 1+1=2

Contd.

- (d) Explain chelating/sequestering agents. 2
- (e) What are the sources of masticatory substances? 2
2. (a) How do anti-oxidants work? 3
- (b) Explain the Bancroft theory of emulsification in foods. 6
- (c) What are stabilizing agents? 2
- (d) What are anti-caking agents? Give examples. 3
- (e) Give examples of Thickeners/Thickening agents. 2
- (f) How do firming agents work? Give examples. 2+2=4
3. (a) Explain the anti-microbial action of *any three* antimicrobial agents. 3×2=6
- (b) Write a note on Flour Bleaching agents. 7

- (c) What are antibiotics? How do they effect human health? $2+2=4$
- (d) Differentiate Class I and Class II preservatives. 3
4. Write notes on : **(any four)** $4 \times 5 = 20$
 FPO (1955), BIS, Environment Protection Act (1986), ISO GATT, VCO (1978)
5. Write notes on : **(any four)** $4 \times 5 = 20$
 SWMA, MMPO (1977), Agmark, Codex, Export Quality Control and Inspection Act (1963), WTO.
6. (a) List *five* different ways a food item may be termed as "adulterated". 5
- (b) Describe briefly the *three* major functions of a Central Food Laboratory. 3
- (c) Give an example of each of the following: 2
- (i) A natural anti-oxidant
 - (ii) A natural preservative
 - (iii) A food emulsifier, and
 - (iv) A thickener.

(d) Give a list of six information that must be given on the label of a food packet.

3

(e) What are the powers bestowed upon a Food Inspector?

7

7. (a) What are food additives? Write the purpose of the following food additives with *two* examples for each.

2+(4×2.5)

(i) Anti-oxidants

(ii) Anti-caking agents

(iii) Thickeners

(iv) Emulsifiers.

(b) Write short notes on the following :

4×2

(i) Natural food colorants

(ii) Public Analyst.