

Total number of printed pages-4

53 (FPT 703) FALG

2021
(Held in 2022)

FOOD ADDITIVES AND LEGISLATION

Paper : FPT 703

Full Marks : 100

Time : Three hours

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

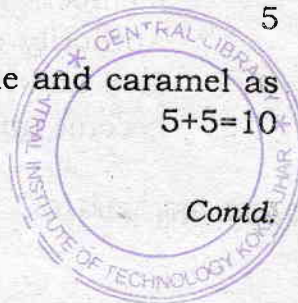
Attempt **any five** questions of the following :

20×5

1. (a) List ten different ways a food may get "adulterated". 10
- (b) Write short notes on **any five** of the following : 2×5=10
 - (i) Proprietary food
 - (ii) Paprika
 - (iii) Isothiocyanate
 - (iv) Nature identical food additives

Contd.

4. (a) According to the Food Safety and Standard Act (FSSA), 2006, what is "food additive"? Give *three* examples of organic acids and their contributions in *three* food items, in which they are naturally present. $3+3=6$
- (b) List *ten* different ways a food may be considered as "misbranded" food. 10
- (c) Which is an organic acid commonly used in food condiment? Discuss with examples. 4
5. (a) Elaborate on **any two** of the following antioxidants : $5 \times 2 = 10$
- (i) Butylated hydroxyanisol
- (ii) Butylated hydroxytoluene
- (iii) Sulphite.
- (b) What is a "food safety audit"? What are its significance? $2+3=5$
- (c) Give *five* reasons of preferring synthetic colors over natural colors added in food. 5
6. (a) Elaborate on carotene and caramel as food colorants. $5+5=10$



- (b) Give a detailed account of antimicrobial activities of nisin. In what categories of food is nisin most commonly used as a natural preservative ? $6+1=7$
- (c) Explain the antimicrobial mode of action of organic acids. What type of cheese has propionic acid as a natural food preservative ? $2+1=3$

