

Total number of printed pages—4

53 (FPT 703) FAAL

2014

## FOOD ADDITIVES & 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) Why are antioxidants used in foods ? How do they function as a reducing agent ?  
2+2=4
- (b) How do stabilizing agents work in foods ?  
3
- (c) How do firming agents work ? Give examples.  
3
- (d) Give some examples of anti-caking agents used in particular foods.  
3

*Contd.*

- (e) Describe what you know about polyols as food additives. 7
2. (a) Write a note on Flour bleaching agents and bread improvers. 14
- (b) Differentiate between Class I and Class II preservatives with examples. 6
3. (a) What is an anti-microbial agent? What are antibiotics? 2
- (b) Explain the anti-microbial actions each for nitrite salts, acetic acid, propionic acid and benzoic acid. 12
- (c) Explain with examples about the use of antibiotics in human health. 6
4. (a) Explain the various categories of non-nutritive low-calorie sweeteners. 10
- (b) Define a colour additive. What is the procedure of nomenclature of synthetic coloring agents? 1+2=3

- (c) Give *two* points of advantages of using synthetic colors over natural ones. 2
- (d) What are the sources of natural flavoring agents? 2
- (e) Name *any three* flavoring substances each with the name of the fruit flavour they simulate. 3

5. Write notes on : (*any five*) 5×4=20

- (a) Clarifying agents
- (b) Gases
- (c) Propellants
- (d) Glazing agents
- (e) Fat replacers
- (f) Nutrient supplements
- (g) Unintentional additives

6. Write notes on : (*any five*) 5×4=20

- (a) PFA (1954)
- (b) Agmark

(c) Export Quality Control and Inspection Act (1963)

(d) BIS

(e) GATT

(f) Codex Alimentarius

(g) ISO

7. Write notes on : **(any five)** 5×4=20

(a) SWMA

(b) Consumer Protection Act (1986)

(c) FPO (1955)

(d) MMPO

(e) VCO (1978)

(f) Environment Protection Act (1986)

(g) WTO