

Total number of printed pages-4

53 (FPT 703) FALG

2016

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 out of **seven**.

1. (a) Explain the working mechanism of Buffer in foods with suitable examples. 5
- (b) Define Chelating agents. 1
- (c) What are the sources of Masticatory substances ? 1
- (d) What are 'Polyols' ? Write two applications in foods. 1+2=3

Contd.

- (e) Write a note on the various types of Low calorie and non-nutritive sweeteners. 10
2. (a) How do antioxidants work in foods ? 3
- (b) Explain the various theories of Emulsification in foods. 6
- (c) How do emulsifiers differ from stabilizers ? 2
- (d) How do Firming agents work ? Give examples of its applications. 3
- (e) What are Flour Bleaching agents ? Why are they used in flour ? What is their mechanism of action ? 1+2+3=6
3. (a) Write the applications of *any three* Antimicrobial agents. 3×2=6
- (b) What are antibiotics ? How do they effect human health ? 2+4=6
- (c) Differentiate and give examples of Class I and Class II Preservatives. 4

- (d) Write a note on unintentional additives. 4
4. (a) Define a colour additive. Write *two* points of advantages of using synthetic colours over natural ones. 2+2=4
- (b) Write a note on Flavoring agents. 4
- (c) Write notes on :
- (a) Clarifying agents 4
- (b) Nutrient supplements 4
- (c) Fat Replacers. 4
5. Write short notes on : 5×4=20
- (a) Gases as additives
- (b) Propellants
- (c) Glazing agents
- (d) PFA (1954)
- (e) Agmark

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

(a) Export Quality Control and Inspection Act (1963).

(b) BIS

(c) GATT

(d) MMPO

(e) Codex Alimentarius

(f) ISO

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

(a) SWMA

(b) Consumer Protection Act (1986)

(c) FPO (1955)

(d) VCO (1978)

(e) Environment Protection Act (1986)

(f) WTO.