Total number of printed pages-3

53 (FPT 816) NAFF

RALLIBRAD

2021

SPECIALITY FOODS: NUTRACEUTICALS AND FUNCTIONAL FOODS

Paper: FPT 816

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) Discuss about the different animal sources for the production of functional foods.
 - (b) Discuss about the functional food requirements for infants and geriatric people.
- 2. (a) Define metabolic syndrome and explain the risk factors associated with it. 8

Contd.

| (b) | Discuss about any four diseases |
|-----|--|
| | associated with pancreas and suggest |
| | the functional foods for the patients. |
| | 12 |

- 3. (a) Write about any three musculoskeletal disorders and give suitable functional foods for improving the health of MSD patients.
 - (b) What is meant by food allergy and mention its types?
 - (c) Define anaphylaxis and mention its signs and symptoms.
- 4. (a) Write about salicylate sensitivity. 8
 - (b) Define Food fortification and write about the different types of food fortification practices. 12
- 5. (a) Mention the symptoms of nutritional deficiencies.
 - (b) Write about the health benefits of any four spices.
 - (c) Discuss about the health promoting effects of honey.

- 6. (a) Explain the mode of action of PUFA in our body.
 - (b) Write about the role of choline in improving the health status of consumers by stating proper working mechanism in human body.
- 7. (a) Define probiotics and prebiotics and give suitable examples.
 - (b) Elaborate the criteria for prebiotic selection.
 - (c) Explain the health effect of prebiotics on human health.

