

Total number of printed pages-4

53 (FPT 816) SNFF

2015

## 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.

1. (a) (i) Classify Functional Foods. 2  
(ii) What do you mean by Nutraceuticals? 2  
(iii) What is Bioavailability? 2
- (b) Give two examples for each of the following : 3×2=6  
(i) Functional foods for Infants  
(ii) Functional foods for Pregnant ladies  
(iii) Functional foods for geriatric patients.

Contd.

- (c) Explain in detail about the functional foods suggested for adolescent people.

8

2. (a) Choose the answer :  $5 \times 1 = 5$

(i) Which is a dietary supplement?

- (a) whole grains
- (b) Legumes
- (c) Fruits
- (d) Metabolites

(ii) Biological value measures the amount of          nitrogen retained by the body.

- (a) carbohydrate
- (b) vitamin
- (c) protein
- (d) fats

(iii) Fortifications of Milk with

- (a) Vitamin A
- (b) Vitamin B
- (c) Vitamin C
- (d) Vitamin D

(iv) The fortified compound in Grains—

- (a) Carbohydrate
- (b) Protein
- (c) Fats
- (d) Fibre

(v) The added compound in juices

- (a) Carbohydrate
- (b) Protein
- (c) Fats
- (d) Fibre

(b) Write in detail about the disorders and the functional foods suggested for the people suffering from Gall bladder disorders and Pancreatic disturbances.

8+7

3. (a) What do you mean by UTI? Explain the risk factors and causes for UTI. What are all the symptoms and indications of UTI? 4+6+4

(b) Design a food diet for UTI patients.

6

4. (a) Match the following :  $4 \times 1 = 4$

- (i) Bursitis — Abnormal bone functioning
- (ii) Muscular dystrophy — Inflammation of the Pancreas
- (iii) Acute Pancreatitis — Destruction of Pancreas
- (iv) Chronic Pancreatitis — Defective lubricatory liquid

(b) Mention the different types of allergy. 4

(c) Explain about the various micronutrient deficiencies. 12

5. (a) Give **two** examples for each of the following :  $3 \times 2 = 6$

- (i) Macronutrients
- (ii) Micronutrients
- (iii) Non nutrients

(b) Explain in detail about the fortification of foods. 14

6. Write in detail about the sources, health benefits, mode of action of oligosaccharides and sugar alcohols. 10+10

7. Write short notes on prebiotics and probiotics. 10+10