

2025

**Specialty Foods: Nutraceuticals & Functional Foods**

*Full Marks: 100*

**Time: Three hours**

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

*Answer any five questions.*

1.	a)	Write about the different plant sources for functional foods.	10
	b)	Explain about any two infant food formulas.	4
	c)	Explain about the nutritional needs of geriatric patients.	6
2	a)	Explain about the different nutritional or health claims by food processors with respect to FSSAI for the manufacturing of functional foods.	10
	b)	What are the important functions of pancreas? Mention the risk factors for the pancreatic disorders. Give details about any three pancreatic disorders.	2+2+6=10
3	a)	What are the functions of liver? Write about any three diseases associated with liver and mention some functional foods for the people suffering with liver problems.	2+6+2=10
	b)	What are the symptoms of UTIs? Briefly discuss about the different types of UTIs.	2+8=10
4	a)	Define - Food allergy. Mention few foods that causes food allergy reactions.	2+3=5
	b)	List the health benefits of Honey.	5
	c)	Define the term-Nutritional deficiency. Mention the symptoms of nutritional deficiencies. Write in detail about any two nutritional deficiency issues.	2+2+6=10
5	a)	Give short notes on the fortification process of foods with Iron. Give some examples of Iron fortified foods. Mention the safety issues also.	6+2+2=10
	b)	Discuss about the regulation of food supplements with suitable chart. Write short notes on vitamin supplements.	6+4=10
6	a)	What are phytosterols? Mention the sources of phytosterols. Explain the manufacturing process of phytosterols with suitable flow chart.	2+2+6=10
	b)	Write the classification of isoflavonoids. Give details about its production process.	3+7=10

7	a)	Explain the mechanisms of action of probiotics.	8
	b)	What are the details should be mentioned in the label of probiotic products?	5
	c)	Briefly detail the production process of any one of the prebiotics.	7

