



AJEENKYA

D Y PATIL UNIVERSITY

End Term Examination (December 2019)

School: School of Engineering

Program: B.Tech Biotechnology (Food)

Course: Food Chemistry

Course Code: BTE302

Semester: V

Max Marks: 40

Duration (mins) : 90

Note

Explain with diagrams and cite relevant examples where required.

Q.1 What are Artificial sweeteners? Classify various types of artificial sweeteners and their significance in food application and human health? [10]

OR

What are food polysaccharides? Describe the role of alginates in food industry.

Q.2 Describe the classification of dietary fibre and state the health and food application of dietary fibre with significance. [10]

OR

Short Note: (a) RDA
(b) Amino acid score
(c) PDCAAS
(d) Pectins

Q.3 Explain the term food safety. Describe in detail about HACCP as food regulation program. [10]

OR

Short Note: (a) Food allergens
(b) Role of wheat–gluten
(c) Annato
(d) Chitin

Q.4 Describe in detail the structural components of starch with diagram. [10]
Also explain the role of enzymes in starch degradation.

OR

What do we mean by the term food toxicology? Describe various food contaminant types and their role in affecting food quality and safety.
