

QP CODE: 24018737



Reg No :

Name :

MSc DEGREE (CSS) EXAMINATION , APRIL 2024

Second Semester

M Sc FOOD TECHNOLOGY AND QUALITY ASSURANCE

CORE - FQ010204 - FOOD ADDITIVES AND PACKAGING

2019 Admission Onwards

4E21AF05

Time: 3 Hours

Weightage: 30

Part A (Short Answer Questions)

*Answer any **eight** questions.*

Weight 1 each.

1. What are the purposes of adding food additives?
2. Give some examples of food additives and their permissible levels.
3. Comment on E-numbering of food additives.
4. Write a note on water soluble color pigments.
5. Enlist the functions of emulsifiers.
6. Describe the primary functions of packaging.
7. What is lacquering?
8. Write about the factors affecting migration from food contact materials.
9. Write about preservative releasers in active packaging.
10. How milk and its products are adulterated?

(8×1=8 weightage)

Part B (Short Essay/Problems)

*Answer any **six** questions.*

Weight 2 each.

11. Give a short note on GRAS.
12. Which are low-calorie sweeteners?
13. Describe different types of antimicrobials.
14. Plastics can be used as a food packaging material. Substantiate the statement.





15. Write a note on different types of paper used in food industry.
16. Write a short note on aseptic packaging.
17. Write in detail about the packaging materials used in MAP.
18. Define adulteration. Explain types of adulteration and types of adulterants.

(6×2=12 weightage)

Part C (Essay Type Questions)

*Answer any **two** questions.*

*Weight **5** each.*

19. Write an essay on natural and synthetic food additives.
20. Write an essay about the body of food products and food additives used.
21. What are the various types of biodegradable packaging materials?
22. Give some examples of adulterants and their detection.

(2×5=10 weightage)

