



QP CODE: 22002310



Reg No :

Name :

MSc DEGREE (CSS) EXAMINATION , NOVEMBER 2022

Second Semester

M Sc FOOD TECHNOLOGY AND QUALITY ASSURANCE

CORE - FQ010204 - FOOD ADDITIVES AND PACKAGING

2019 Admission Onwards

D9BDF0E7

Time: 3 Hours

Weightage: 30

Part A (Short Answer Questions)

Answer any **eight** questions.

Weight **1** each.

1. Differentiate between natural and synthetic additives
2. What are GRAS substances?
3. Write short note on stevia
4. List out the functions of stabilizers
5. Comment on flavour enhancers in food
6. Define different levels of packaging
7. Write a short note on plastic identification number
8. Which are the materials used in aseptic packaging?
9. Write about biodegradable packaging materials
10. Define food adulteration

(8×1=8 weightage)

Part B (Short Essay/Problems)

Answer any **six** questions.

Weight **2** each.

11. What are the main functions of food additives?
12. Describe different types of antimicrobials
13. What are surface active agents?
14. Elaborate the metal packaging material - aluminium





15. Describe various packaging materials used for dairy products
16. Write in detail about the testing methods of paper and paper boards
17. Write in detail about the active packaging systems used in food industries
18. Write sequence of incidental adulteration in food with flow chart

(6×2=12 weightage)

Part C (Essay Type Questions)

*Answer any **two** questions.*

Weight 5 each.

19. Add a detailed note on some food additives and their adverse effect on food safety. Elaborate on some toxicity studies
20. Write an essay on color additives used in food. Explain natural and artificial colors
21. Discuss about MAP and CAP
22. Explain different tests used to detect adulteration in milk and milk products, sugar and its products and spices

(2×5=10 weightage)

