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Roll No .....

PY-804(C) (GS)

B.Pharmacy VIII Semester Examination, June 2020

Grading System (GS)

Food and Nutraceutical Technology

(Elective - I)

Time : Three Hours

Maximum Marks : 70

Note: i) Attempt any five questions.
ii) All questions carry equal marks.

1. Discuss the contamination and microbiological spoilage of milk and milk products. How the contamination of milk products can be prevented?

2. Write Principles and Techniques of food processing. Describe methods to enhance food stability.

3. Give the sources and role of any four from the following:
   a) Polyunsaturated fatty acids
   b) Sphingolipids
   c) Lecithin
   d) Choline
   e) Terpenoids

4. Explain the effect of processing on nutrients from Soy Proteins. In what way they affect the human health.

5. Give properties, structure and functions of any seven nutraceuticals from following-
   i) Glucosamine
   ii) Octacosanol
   iii) Lycopene
   iv) Melatonin
   v) Ornithine alpha ketoglutarate
   vi) Flax seed oil
   vii) Proanthocyanidins
   viii) Grape products
   ix) Carnitine

6. What are the causes of contamination of breads and cereals?

   OR

   Explain the food borne infections and intoxications.

7. a) Discuss FPO regulations. Explain the manufacturing guidelines for nutraceuticals.
   b) Write a note on “Green label certification” or, organic food certifications.

8. Explain any two:
   a) AGMARK
   b) Organic Food Certifications
   c) The Food safety and standards Act 2006
   d) Flaxseed oil as Nutraceuticals

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