

Roll No.

Total No. of Pages : 02

Total No. of Questions : 09

B.Tech. (Food Technology) (Sem.-6)
SPICES AND FLAVOUR TECHNOLOGY

Subject Code : BTFT-605

M.Code : 79423

Date of Examination : 07-07-22

Time : 3 Hrs.

Max. Marks : 60

INSTRUCTIONS TO CANDIDATES :

1. SECTION-A is **COMPULSORY** consisting of **TEN** questions carrying **TWO** marks each.
2. SECTION-B contains **FIVE** questions carrying **FIVE** marks each and students have to attempt any **FOUR** questions.
3. SECTION-C contains **THREE** questions carrying **TEN** marks each and students have to attempt any **TWO** questions.

SECTION-A

1. Write briefly :

- a) What are the various methods used for prevention of contamination in spices?
- b) What is the basis of classification of spices?
- c) What do you understand from the term "*UMAMI*"?
- d) What are the advantages of headspace sampling in flavour analysis?
- e) What are advantages of Clevenger system of spice extraction?
- f) What is the difference in synthetic and natural flavors?
- g) What are the labelling laws for Synthetic and Natural flavours?
- h) What is the difference between spices and herbs? Give examples.
- i) What is the principle of ultrasound extraction of essential oils from spices?
- j) What is the mode of functioning of flavour intensifiers?

SECTION-B

2. a) What are the various groups in which spices are classified?
b) What is the future of production of organic spices in India?
3. Write about the production, processing and utilization of spices in India.
4. What are the various sources of contamination of spices? Enlist the techniques used to prevent the contamination of spices.
5. Write about any one technique used for recovery of flavours from fruits.
6. What is the effect of processing techniques on flavour quality?

SECTION-C

7. What is flavor encapsulation? Enlist the various processes of encapsulation of flavor compounds. Write in detail about the coacervation.
8. Explain the various technique of isolation of oleoresins from spices.
9. Explain the various sensory and instrumentation method of flavor evaluation.

NOTE : Disclosure of Identity by writing Mobile No. or Making of passing request on any page of Answer Sheet will lead to UMC against the Student.