



QP CODE: 25020779



25020779

Reg No :

Name :

**B.Sc DEGREE (CBCS) REGULAR / REAPPEARANCE / MERCY CHANCE
EXAMINATIONS, FEBRUARY 2025**

Sixth Semester

B.Sc Clinical Nutrition and Dietetics Model III

CORE COURSE - CN6CRT18 - FOOD ADULTERATION

2017 Admission Onwards

6D1D6E3F

Time: 3 Hours

Max. Marks : 80

Part A

*Answer any **ten** questions.*

*Each question carries **2** marks.*

1. Define food adulteration.
2. What is epidemic dropsy?
3. How we detect chalk- an adulterant in Asafoetida?
4. What are food additives?
5. What are anti-caking substances?
6. Mention any 2 uses of autolyzed yeast extract.
7. Classification of food colours.
8. What are the uses of Indigo?
9. Health hazards of food sweeteners.
10. Uses of HFCS.
11. Hemicellulose.
12. Gluconic acid.

(10×2=20)

Part B

*Answer any **six** questions.*

*Each question carries **5** marks.*

13. Write on anti-nutritional factors in food.





14. Describe the role of AGMARK in maintaining standards of food.
15. What is an antioxidant and what is their role as an additive? Give some example.
16. What are the commonly used class II preservatives? Explain.
17. What are emulsifying and stabilizing agents? Explain.
18. What are the health hazards of allura red?
19. What are the uses of neotame and sorbitol in food industry?
20. Explain the merits and demerits of non-certified sweetners.
21. Explain the uses of carbamide.

(6×5=30)

Part C

*Answer any **two** questions.*

*Each question carries **15** marks.*

22. Explain metal contaminants and its toxic effect.
23. Explain different types of food additives.
24. Explain in brief on Erythrosine.
25. What are the health hazards of tara gum and soyabean?

(2×15=30)

