



24001021

QP CODE: 24001021

Reg No :

Name :

B.Sc DEGREE (CBCS) REGULAR / REAPPEARANCE EXAMINATIONS, MARCH 2024

Sixth Semester

B.Sc Clinical Nutrition and Dietetics Model III

CORE COURSE - CN6CRT18 - FOOD ADULTERATION

2017 Admission Onwards

C11A75CF

Time: 3 Hours

Max. Marks : 80

Part A

*Answer any **ten** questions.*

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

1. List out the causes of food adulteration.
2. What are mycotoxins?
3. What are the toxic effect of arsenic?
4. Give any 4 examples of antioxidants added to food.
5. What are anti-caking substances?
6. What are leavening agents?
7. Classification of food colours.
8. Mention down the health hazards of Brilliant Blue.
9. Define Allura Red.
10. Uses of food sweetners?
11. Sucroglycerides.
12. Stearyl Tartarate.

(10×2=20)

Part B

*Answer any **six** questions.*

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





13. Write on toxicants in animal foods.
14. Define adulteration. Explain types of adulteration.
15. What is the difference between direct and indirect food additive?
16. What are food colours? Explain types of food colours and what are the reasons of adding colours to food.
17. What is stabilizing agents? List out some examples.
18. Mention the uses of Fast green.
19. What are the health hazards of sorbitol?
20. Explain the merits and demerits of non-certified sweeteners.
21. Explain the role of gelling agents in food industry.

(6×5=30)

Part C

*Answer any **two** questions.*

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

22. Name and explain food standardisation and regulation agencies in India.
23. What are the various chemical preservatives used in food industry and explain its applications?
24. Explain the uses and health hazards of sucralose.
25. Write a short note on argon.

(2×15=30)

