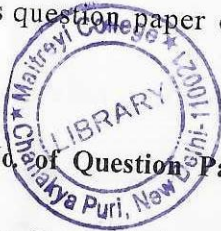


[This question paper contains 2 printed pages.]



12.01.2024(M)

Your Roll No.....

Sr. No. of Question Paper : 2513

G

Unique Paper Code : 2176000002

Name of the Paper : Chemistry of Food Flavors
and Colourants

Name of the Course : B.Sc. Hons Chemistry

Semester : III

Duration : 1 Hour

Maximum Marks : 30

Instructions for Candidates

1. Write your Roll No. on the top immediately on receipt of this question paper.
2. Attempt any **two** questions out of **four**.

1. (a) What are flavouring agents? Classify them with example. Explain the importance of flavours in the food. (5)

(b) What is the meaning of 'off-flavour'? What causes off-flavouring in food products? (5)

P.T.O.

- (c) What are enzymatic browning reactions in food? (5)
2. (a) What are salivary glands? Discuss their functions. (5)
- (b) What are nutritive and non-nutritive sweeteners? Give the structure of Aspartame. (5)
- (c) Explain the mechanism of taste and odour perception. (5)
3. (a) What are carotenoids and why are they coloured? (5)
- (b) Write the structure of β -carotene and lycopene. (5)
- (c) Write the important properties and sources of β -carotene and lycopene. (5)
4. Write the structure of following dye or colourant and mention their use in food industry as colourant. Give the colour of each dye. (3×5=15)
- (a) Tartrazine
- (b) Erythrosine
- (c) Indigo carmine