Reg. No. | | | | | | | | | |

BFTFTC 351

Credit Based VI Semester B.Sc. (FT) Degree Examination, September 2022
(Semester Scheme) (2020-21 and Earlier Batches)
FOOD TECHNOLOGY
Nutraceuticals and Functional Foods

Time : 3 Hours Max. Marks : 80

PART – A

1. Answer in brief on **any 10** of the following : **(10×2=20)**
   a) Uses of Vitamin E
   b) Lycopene
   c) Tissue culture
   d) PEM
   e) Fructo Oligosaccharides
   f) PUFA
   g) Insoluble fibre
   h) Functional fruits
   i) Fabricated functional food
   j) Example for prebiotics.
   k) Marasmus
   l) Soya proteins.

PART – B

Answer **any four** of the following choosing **one full** question from **each** unit. **(4×15=60)**

Unit – 1

2. a) Mention clinical symptoms of marasmus.
   b) Write a note on global scenario of nutraceutical industry.
   c) What is a food pyramid ? Explain in detail the classification of nutrients.

(3+5+7=15)

OR

3. a) Describe the potential health benefits of dietary fiber.
   b) Write a note on vitamins and minerals as nutraceutical.
   c) Explain about the diseases and disorder related to deficiency of macronutrients. **(4+4+7=15)**

Unit – 2

4. a) What are the sources of chondroitin sulphate ?
   b) Write a note on cholesterol lowering attributes of probiotics.
   c) Explain in detail about the application and classification of phenolic compounds. **(3+5+7=15)**

OR

5. a) Mention any 3 bacteria and its uses as probiotics.
   b) Write a note on extraction of chitin.
   c) Explain in detail the use of probiotics in maintaining the useful microflora. **(3+5+7=15)**

Unit – 3

6. a) Describe yield enhancement.
   b) How to develop high yielding lines ?
   c) Explain in detailed about the clinical trials involved in animal models. **(4+4+7=15)**

OR

7. a) What are natural antioxidants ? Give example.
   b) Describe algae as a source of omega-3 fatty acids.
   c) Explain in detail the role of medicinal plants in nutraceutical industry. **(4+4+7=15)**

Unit – 4

8. a) Functional components of tea and wine.
   b) Write a note on health benefits of fermented foods in detail.
   c) Explain in detail the development in processing of functional foods. **(3+5+7=15)**

OR

9. a) Enlist fermented foods containing functional components.
   b) Write a note on milk and its products as functional foods.
   c) What are functional foods ? Elaborate its formulation and fabrication. **(3+5+7=15)**
