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Total No. of Pages : 02

Total No. of Questions : 09

Master of Science (Food Technology) (Sem.-1)
NUTRACEUTICALS & FUNCTIONAL FOODS

Subject Code : UC-MSFT-517-19

M.Code : 77277

Date of Examination : 23-01-23

Time : 3 Hrs.

Max. Marks : 70

INSTRUCTIONS TO CANDIDATES :

1. SECTION-A contains SEVEN questions carrying TWO marks each and students has to attempt ALL questions.
2. SECTIONS-B consists of FOUR Subsections : Units-I, II, III & IV. Each Subsection contains TWO questions each carrying FOURTEEN marks each and student has to attempt any ONE question from each Subsection.

SECTION-A

1. Write briefly :

- a. Define functional foods with suitable examples.
- b. What are the limitations of nutraceutical products in the Indian market?
- c. What do you understand by carotenoids?
- d. The active component of soybean and its health benefits. Explain.
- e. Write about the functional ingredients present in oats.
- f. Discuss about the health claims.
- g. What do you understand by the term anti-nutritional factors?

SECTION-B

UNIT-I

2.
 - a. Classify nutraceuticals based on the chemical constituents.
 - b. Elaborate on how nutraceutical is related to medicine?
3.
 - a. What is the relation between free radicals and diseases?

- b. Write the role of antioxidants as nutraceuticals in detail.

UNIT-II

- 4.
 - a. What is cancer, is it common among the population and how do you get cancer? Discuss the food that has anti-cancer properties.
 - b. Describe cereal products as a functional food.
- 5. **Write short notes on :**
 - a. Fruits as a functional food
 - b. Nutraceuticals and Functional food used in stress
 - c. Milk as a functional food ingredient.

UNIT-III

- 6.
 - a. Describe legumes as a functional food and the impact of bioactive compounds present in legumes on human health.
 - b. Briefly describe the functional properties of nuts.
- 7.
 - a. Elaborate on various herbs and their potential application as functional foods.
 - b. Write short notes on functional beverages.

UNIT-IV

- 8.
 - a. Write a note on the recent developments in the preparation of functional food.
 - b. Describe the type of anti-nutritional factors present in foods and also write the methods for its inactivation.
- 9.
 - a. Describe the methods used to assess the nutritional status of the community.
 - b. Give the clinical signs used to find out the nutritional status of an individual.

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.