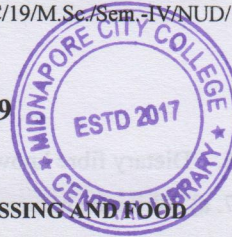


PG CBCS
M.Sc. Semester-IV Examination, 2019
NUTRITION AND DIETETICS
PAPER: NUD-403
(NUTRACEUTICALS AND HEALTH FOODS & FOOD PROCESSING AND FOOD PRESERVATION)



Full Marks: 40

Time: 2 Hours

Use separate Answer-scripts for each unit

UNIT- 41
Nutraceuticals and Health Foods
Marks-20

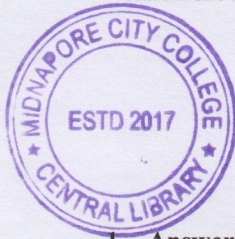
Answer question no. one and any three form the rest.

1. Answer any five questions from the following: 1×5=5
- a) Define nutraceutical.
 - b) Write any two sources of Resveratrol.
 - c) What are functional foods?
 - d) Why is dietary fiber considered to be an active non-nutrient?
 - e) Give an example of omega-3-FA.
 - f) Define probiotics.
 - g) Write the names of any two flavonoids in green tea?
 - h) What is glucosinolate?
2. a) Classify phytoestrogens. What is 'Resveratrol'?
- b) Write the mode of action of Resveratrol for prevention of atherosclerosis. (1+1)+3
3. a) What are OSC(s)?
- b) Discuss the anticancer activity of OSC& with mode of action. 1+4
4. a) Define surface α -amylase inhibitor.
- b) Describe the mode of action of surface α -amylase inhibitor for the management of diabetes mellitus. 1+4
5. a) What are polyphenols?
- b) Classify flavonoids.
- c) Why does phytoestrogen preferred over estradiol for post-menopausal health management? 1+2+2

(Turn over)

(2)

6. "Dietary fibre known as nectraceuticals" Justify the statement critically. 5
7. a) Write the natures of lycopene.
 b) 'Lycopene is potent nutraceutical for oxidative stress management' - Analysis the statement critically. 1+4



UNIT- 42

Food Processing and Food Preservation**Marks-20****Answer question no. one and any three from the rest.**

1. Answer any five questions from the following: 1×5
- What do you mean by viscosity?
 - What do you mean by Redicidation? State its typical level of doses.
 - What is natural food preservative?
 - Define Z-value.
 - Classify the foods depending on their perishability.
 - What is the difference b/w huller and sharers used in rice milling industry?
 - Define blanching.
 - What is double toned milk?
2. Write down the advantages of enzyme immobilization. 5
3. Briefly describe the intrinsic factors for microglial growth in food materials. 5
4. What is Aflatoxin? State its importance. 5
5. a) What should be the criteria for an ideal preservative?
 b) Write down the mode of action of any one of the natural food preservative. 2+3=5
6. How do you isolate an amylase producing bacteria? 5
7. Write down the steps of wheat milling process. 5
