

Total Pages: 1

PG CBCS**M.Sc. Semester-IV Examination, 2020****M.Sc. NUTRITION & DIETETICS**

Paper Code: NUD 403

(NUTRACEUTICALS AND HEALTH FOODS & FOOD PROCESSING AND FOOD PRESERVATION)**Full Marks: 40****Time: 2 Hours****Write the answer for each unit in separate sheet****Unit – 41****NUTRACEUTICALS AND HEALTH FOODS****Answer any one question from the following within 250 words: 20×1**

1. Write the importance of microencapsulation in functional food development.
2. What is trypsin inhibitor and mention its antinutritional properties.
3. Discuss about the antinutritional properties of glucosinolate compounds.
4. Discuss about the anti-carcinogenic activities of catechin.
5. Write about the anti-inflammatory properties of curcumin.
6. Write about the extraction and metabolism of organosulphur compounds.

Unit – 42**FOOD PROCESSING AND FOOD PRESERVATION****Answer any one question from the following within 250 words: 20×1**

1. Write down the different causes of food spoilage.
2. Briefly describe the extrinsic factors for microbial growth in food material.
3. State the factors affecting the rate of drying. What are the adverse effects of irradiation on food quality?
4. Differentiate between sterilization and pasteurization. Write down the different methods of pasteurization.
5. Write down the different principle of high pressure technology. How does it affect the microbial cell?
6. Write down the steps of potato processing.
