

B PHARM
(SEM VIII) THEORY EXAMINATION 2017-18
PHARMACEUTICS – XII (FOOD & NEUTRACEUTICALS)

*Time: 3 Hours**Total Marks: 100***Note: 1.** Attempt all Sections. Assume missing data suitably, if any.**SECTION A****1. Attempt all questions in brief. 2 x 10 = 20**

- (a) Differentiate between fortified food and functional food.
- (b) Define the term blanching.
- (c) What is ice crystal damage?
- (d) Define agricultural produce according to Agricultural Produce (Grading and Marking) Act, 1937.
- (e) What do mean by bioburden?
- (f) Give two examples of authorized label claim.
- (g) Give four properties of packaging material used for food packaging.
- (h) What is the difference between freezing and refrigeration?
- (i) Define progressive freezing.
- (j) What are qualified health claim?

SECTION B**2. Attempt any three of the following: 10 x 3 = 30**

- (a) Briefly discuss Food Safety Standard Authority of India (FSSAI).
- (b) Write a short note on phytonutraceuticals.
- (c) What will be the influence of packaging material on food stuffs?
- (d) Briefly discuss label claims.
- (e) Write a short note on microwave heating.

SECTION C**3. Attempt any two of the following: 5 x 2 = 10**

- (a) How will you test heavy metals and calorific value of nutraceutical products?
- (b) Write a short note on Bureau of Indian Standards (BIS).
- (c) How will you test microbial load in nutraceuticals and food products?

4. Attempt any one part of the following: 10 x 1 = 10

- (a) Classify and enumerate rational of use of nutraceuticals.
- (b) Briefly discuss how dietary supplements aid to our health.

5. Attempt any one part of the following: 10 x 1 = 10

- (a) What will be the effect of drying and dehydration on food products?
- (b) Briefly discuss the unit operation involved in food processing.

6. Attempt any one part of the following: 10 x 1 = 10

- (a) What are the regulatory aspects of nutraceuticals products in India?
- (b) Define supercritical fluid extraction. Enumerate its application in nutraceutical extraction.

7. Attempt any one part of the following: 10 x 1 = 10

- (a) Enlist and explain the various methods of food preservation.
- (b) Briefly explain the packaging of frozen and thermally processed foods.