LOYOLA COLLEGE (AUTONOMOUS), CHENNAI - 600 034

DEGREE EXAMINATION - FOOD CHEMISTRY AND FOOD PROCESSING

SECOND SEMESTER - NOVEMBER 2016

FP 2953 - FUNCTIONAL FOODS AND NUTRACEUTICALS

Date: 14-11-2016	Dept. No.	Max.: 100 Marks
Time: 01:00-04:00		

Part A

Answer ALL THE questions.

 $10 \times 2 = 20 \text{ marks}$

- 1. Define functional foods
- 2. State any three requirements for a functional food to acquire a health claim.
- 3. Mention the categories of functional foods.
- 4. Expand GMP and HACCP
- 5. List the foods rich in carotenoids.
- 6. Mention the bioactive components present in Indian spices.
- 7. What are the different market forms of nutraceuticals?
- 8. Define nutrigenomics.
- 9. What are transgenic plants?
- 10. List the hormones produced using recombinent technology.

Part B

Answer ANY EIGHT questions.

 $8 \times 5 = 40 \text{ marks}$

- 11. Bring out the relationship between food, nutrition, health and disease.
- 12. Define health claims. Classify health claims based on the level of scientific evidence
- 13. Highlight the health benefits of edible algae as nutraceutical rich supplements.
- 14. Give the bioactive components Garlic and its implications on health.
- 15. Discuss the effect of ω -3 fish oils on lipoprotein metabolism and their role in heart disease.
- 16. Explain briefly the functions of carotenoids and give its biological functions.
- 17. Write short notes on the regulatory issues of nutraceuticals.
- 18. Discuss the phytochemical class which provides the predominant source of coloring for fruits or vegetables.
- 19. Write short notes on plant made pharmaceuticals.
- 20. Bring out the important analytical methods used for the analysis of rDNA products
- 21. What are the gastrointestinal challenges for stability and efficacy of functional foods.
- 22. Write short notes on polyphenols present in foods.

Part C

Answer any four questions.

4x10 = 40 marks

- 23. Give in detail the classification of nutraceuticals based on plant and animal sources
- 24. Describe in detail the process of extraction, isolation and characterization of a bioactive compound in functional food.
- 25. Discuss in detail about probiotics and probiotic products available in the market.
- 26. Explain the relationship between nutritional supplements and gene expression in preventing diseases.
- 27. Explain the health benefits of the bioactive components present in
 - i. ALA
- ii. Short chain fatty acids
- iii. Phytosterols
- 28. Describe the production technology involved in recombinent therapeutic human insulin using E.coli.
